

**GOVERNMENT OF
THE VIRGIN ISLANDS OF THE UNITED STATES**

**Request for Proposal – Negotiation
Professional Services**

To:

Date: March 11, 2020

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RFP No. 031-T-2020 (P)

Pursuant to 31 V.I.C. 239 (a) (4) and Rules and Regulations thereunder issued, the Government of the Virgin Islands, herein after referred to as GVI, Department of Property and Procurement will receive proposals for the work described below. Proposals will be received no later than *Tuesday, April 14, 2020 @ 4:30 PM o'clock p.m.* Atlantic Standard Time.

DESCRIPTION OF WORK: Qualified and Licensed Vendors for the Removal, Purchase, and Installation of Commercial Kitchen Equipment – St. Thomas/St. John District

SCOPE OF SERVICES: See attached

NEGOTIATED PROCEDURES:

The Commissioner of the Department of Property and Procurement will appoint a Selection Committee to assist in the evaluation and selection of the Contractor. Accordingly, current data on qualifications and performance should be submitted with proposals. After reviewing the qualifications and proposals the Committee will select for discussions from the firm/s or person/s considered not less than three (3), in order of preference, **deemed to be most highly qualified to provide the services herein required.** Discussions will be conducted successively and severally with the firms or persons so selected the anticipated concepts and the relative utility alternative methods of approach for furnishing the services hereunder.

FACTORS FOR DISCUSSIONS

Selection criteria will include (i) Professional qualification, registration and general reputation of principals of the firm or person; (ii) the extent to which the firm or person specializes in or has provided services of a type and scope similar to the hereunder; (iii) familiarity with the location (s) in which services will be performed; (iv) capability of meeting schedules; and (v) quality of performance on other similar projects.

NEGOTIATION:

The Selection Committee shall recommend to the Commissioner **the highest qualified firm or person with whom a contract shall be negotiated.** The Commissioner, with the assistance of the Selection Committee, shall attempt to negotiate a contract with such firm or person.

Should the Commissioner be unable to negotiate a satisfactory contract with the firm considered to be the most qualified, at a price he determines to be fair and reasonable to the Government, negotiations with that firm will be formally terminated. Negotiations will then commence with the second most qualified, the third most qualified or additional firms, in order of preference, and shall continue until an agreement is reached.

Anthony D. Thomas
Commissioner
Property and Procurement

INSTRUCTION TO PROPOSERS

A. NOTICE

RFP-031-T-2020 (P)

Information provided in the scope of work is to be used only for purposes of preparing a proposal. It is further expected that each bidder will read the scope of work thoroughly, for failure to meet certain specified conditions may invalidate the proposal.

The Government of the Virgin Islands, herein after referred to as GVI, reserves the right to reject any or all proposals or any portion thereof and to accept the proposal deemed most advantageous to GVI. Price shall not be the sole criterion of awarding this project. Scope and quality of work proposed and the ability of the bidder to complete this type of project shall also be considered.

Applicants are requested to submit proposals on the basis of the scope of work. Alternative proposals recommending new features and technology other than that requested in the scope of work will receive consideration providing such new features and/or technology is clearly explained. Any exceptions to the requirements requested herein must be clearly noted in writing and be included as part of the proposal.

The information contained herein is believed to be accurate but is not to be considered in any way as a warranty. Request for additional information clarifying the Scope of Work should be directed in writing to **Chief Deputy Commissioner of Procurement, Lisa Alejandro** at lisa.alejandro@dpp.vi.gov.

B. STATEMENT OF PURPOSE

To assist the Government of the Virgin Islands in meeting the requirement for the following services: **RFP-031-T-2020 (P)**

C. PROPOSE SCOPE OF WORK

See Attached

D. TIMETABLE

Last Day for Written Clarification is Wednesday, March 25, 2020 @ 1:00 PM

E. SUBMISSION OF PROPOSAL

All interested parties shall submit *one (1)* original and *five (5)* copy sets of proposals, which are to be delivered to the Department of Property and Procurement no later than ***Tuesday, April 14, 2020 @ 4:30 Atlantic Standard Time.***

They shall be addressed to:

Anthony D. Thomas
Commissioner
Property & Procurement
8201 Subbase, 3rd Floor
St. Thomas, Virgin Islands 00802

THE SEALED ENVELOPE CONTAINING THE PROPOSAL MUST HAVE THE FOLLOWING INFORMATION WRITTEN ON THE OUTSIDE OF THE ENVELOPE OR PACKAGE:

SEALED PROPOSALS-DO NOT OPEN

RFP-031-T-2020 (P)

(Name of Bidder)

(Mailing Address of Bidder)

(Telephone Number of Bidder)

(Fax Number of Bidder)

Where proposals are sent by mail, the bidder shall be responsible for their delivery to Department of Property & Procurement before the date and time set for the closing of acceptance of proposals.

F. WITHDRAWALS OF PROPOSAL

A proposal may be withdrawn at any time prior to the time specified as the closing time for acceptance of proposals. However, no proposal shall be withdrawn or canceled for a period of thirty (30) days after said closing time for acceptance of proposals nor shall the successful provider withdraw, cancel or modify the proposal, except at the request of GVI after having been notified that said proposal has been accepted by GVI.

G. INTERPRETATION OF SPECIFICATIONS

If any person contemplating submitting a proposal requires clarification of any part of the scope of work, he/she may submit to the GVI a written request for an interpretation thereof to the **Chief Deputy Commissioner of Procurement, Lisa Alejandro**. GVI will not respond to questions received after the above established date. The person submitting the request will be responsible for its prompt delivery. Any interpretation of the scope of work will be made in writing to all prospective providers. Oral explanations will not be binding.

H. CONSIDERATION OF PROPOSAL

The Commissioner of Property and Procurement shall represent and act for GVI in all matters pertaining to the scope of work and contract in conjunction therewith. **This RFP does not commit GVI to the award of a contract, nor pay of any cost incurred in the preparation and submission of proposals in anticipation of a contract. GVI reserves the right to reject any or all proposals and to disregard any informality and/or irregularity in the proposal when, in its opinion, the best interest of GVI will be served by such action.** Proposals failing to provide some of the items in the scope of work shall not be rejected per se but any deviations from the scope must be clearly noted.

I. ACCEPTANCE OF PROPOSALS

GVI will notify in writing acceptance of one of the proposals. Failure to provide any supplementary documentation to comply with the respondent's proposal may be grounds for disqualification.

J. CONTENTS OF PROPOSAL

The following is a list of information to be included in the written proposal.
Failure to comply with all the requirements as outlined, may disqualify the applicant.

1. Organization:
 - a. Introductory letter about the applicant:
 - i. Name, address, email and telephone numbers.
 - ii. Type of service for which individual/firm is qualified.
 - b. Provide a list of staff available for the project (Local & Off-Territory)
 - c. Current Business License or state register for the services being advertised. All bidders bidding as a Joint Venture must be licensed as a Joint Venture in the US Virgin Islands
 - d. Current trade name registration certification; if applicable
 - e. Certificate of Good Standing dated July 1, 2019 or later
 - f. Articles of Incorporation (For Corporations) or Articles of Organization for (LLC's) or qualification (Limited Partnerships), if applicable.
2. Sub-Contractors:
 - a. Provide listing of Sub-Contractors that shall be retained for this project including phone numbers.
 - b. Provide what percentage of work will be sub-contracted.
3. Project Experience:
 - a. Provide a list of projects performed within the last three (3) years. Include a brief description of the work performed and cost of each project.
 - b. Provide a list of projects currently being performed. Include a brief description of the project and percentage completed.
4. Project Approach:
 - a. The respondent applying to this solicitation will describe how you will approach this project and availability to perform the services requested.
5. Project References: 3 letters minimum (including a notarized written consent from the authorized representative which must include name; telephone number; and email address).

6. Insurance Requirements: The cost of which shall be borne by the Contractor and maintained fully during the term of the contract.

a. **Certificate of Government Insurance** (Workmen's Compensation):

- i. Respondent will provide a Certificate of Insurance reflecting the required coverage by Virgin Islands law.

c. **Comprehensive General Liability Insurance:**

- ii. Respondent shall carry comprehensive general liability on an occurrence form with no "x, c, or u" exclusions with the following minimum limits:
 1. Each occurrence- \$1,000,000.00
 2. Damaged to rented premises-\$50,000.00
 3. Medical Expenses- \$5,000.00
 4. Personal & Adv Injury-\$1,000,000.00
 5. General Aggregate-\$2,000,000.00
 6. Products-Completed Ops. Aggregate- \$2,000,000.00
- iii. General Aggregate shall apply on a policy basis.
- iv. Respondent shall provide a Certificate of Insurance reflecting required coverage.
- v. If awarded, the Contractor shall provide proof of adding the Government as an additional insured via a scheduled/individual endorsement.

7. **Cost Proposal** (*one (1) original and four (4) copy sets of proposals*) must be submitted in a separate sealed envelope.

K. **CONFLICT OF INTEREST**

A proposer filing a proposal hereby certifies that no officer, agent or employee of GVI has a pecuniary interest in this proposal or has participated in contract negotiations on behalf of GVI; that the proposal is made in good faith without fraud, collusion, or connection of any kind with any other Bidder for the same request for proposals; the Bidder is competing solely in its own behalf without connection with, or obligation to, any undisclosed person or firm.

**L. MANDATORY LIST OF REQUIRED SUPPROTING DOCUMENTS TO
CONTRACT WITH GOVERNMENT OF THE VIRGIN ISLANDS**

1. See Attached.

THESE WILL BE REQUIRED PRIOR TO AWARD OF CONTRACT.



List of Required
Docs.09.17.2018.pdf



THE VIRGIN ISLANDS DEPARTMENT OF EDUCATION

REQUEST FOR PROPOSALS (RFP)
for the

**Removal, Purchase, and Installation of Various
Commercial Kitchen Equipment on the Island of
St. Thomas**

I. GENERAL INFORMATION

A. PURPOSE / OVERVIEW

The purpose of this Request for Proposals (RFP) is to solicit proposals from providers to remove and dispose of existing unusable kitchen equipment from various school public kitchens; and to purchase and to install new kitchen equipment inclusive but not limited to steam tables, stoves/ovens, coolers and necessary connection peripheral at various public schools located on the island of St. Thomas. The selected provider shall provide the necessary labor, tools, and supervision for providing the equipment and services to be delivered directly to each school site.

B. BACKGROUND

Virgin Islands Department of Education

The Commissioner of Education heads the Virgin Islands Department of Education, including the Virgin Islands Public School System. The Territory of the United States Virgin Islands is divided into two (2) school districts – the St. Thomas-St. John school district and the St. Croix school district. The two (2) school districts are managed and directed by Insular Superintendents with the day-to-day operations of each school district being managed with district offices on St. Thomas and St. Croix. The following contains additional information concerning the two (2) school districts:

ST. THOMAS/ST. JOHN SCHOOL DISTRICT	Number
Schools	12
Elementary Schools	7
Middle Schools	2
Junior High School	1
High Schools	2
Programs	3
Day Adult Program	1
Skill Center	1
Alternative Ed Program	1
Total Schools and Programs	15
Number of Students	5,375
ST. CROIX SCHOOL DISTRICT	

Schools	13
Elementary Schools	8
High Schools	2
Junior High	3
Programs	3
Adult Ed	1
Alternative Ed	1
Career and Technical Ed	1
Total Schools and Programs	16
Number of Students	5,382
BOTH DISTRICTS	
TOTAL NUMBER OF VIDE REGULAR K-12 SCHOOLS	25
TOTAL NUMBER OF PROGRAMS	6
TOTAL NUMBER OF STUDENTS	10,757
TOTAL NUMBER OF TEACHERS/ADMINISTRATORS	1,124

On the island of St. John, one (1) school serve the elementary and middle school student population. The senior high school students from the island of St. John are served by schools on the island of St. Thomas.

The Division of Operations has been designated and will serve as the DOE liaison on this project.

C. ADMINISTRATIVE STRUCTURE

Honorable Racquel Berry-Benjamin, Commissioner heads the Virgin Islands Department of Education. The Department has two (2) school districts, the St. Thomas-St. John School District, and the St. Croix School District that are managed and directed by Insular Superintendents. The official physical and mailing to be used for any correspondence or delivery of paper reports address for the DOE is as follows:

Virgin Islands Department of Education
1834 Kongens Gade
St. Thomas, US Virgin Islands 00802-6742

Honorable Anthony D. Thomas, Commissioner of the Department of Property and Procurement (DPP), and other personnel at DPP, will manage the bidding, negotiation, and contractual processes. DOE's Division of Procurement will serve as the liaison between the selected contractor and agencies of the Virgin Islands Government in contract preparation.

D. CONTRACT TYPE

The contract awarded under this RFP will be for professional services. No payments in advance or in anticipation of services or supplies to be provided under the contract shall be made by the Government.

E. CONTRACT TERMS

Unless otherwise agreed pursuant to negotiations, the term of the contract awarded under this RFP shall be for a period of one (1) year.

F. SELECTION OF CONTRACTOR

A contract shall be negotiated with a proposer deemed to be the most qualified and responsive to this solicitation. Such a proposer is one, which has financial, technical, and other resources that indicate an ability to perform the services required by this solicitation. A number of factors may influence the Government's decision in selecting the provider. These factors include, but are not limited to, proposer's ability to deliver requested services in a timely manner; reputation, qualifications, experience, familiarity, and specialty in providing similar services; quality of supporting resources; and responsibility status.

The proposer shall also meet the following requirements:

- (1) Provide description of the proposer's organization.
- (2) Provide history and background of organization.
- (3) Provide previous experience including years of experience describing the type of experience required for the project.
- (4) Demonstrate ability and capability to deliver on all aspects as described in Section II.
 - Proposers should present their vision of how they propose meeting DOE's needs and identify the overall approach to the project, define the scope of their offered services, and how they propose to meet the *Scope of Services and Deliverables* as defined in this RFP.
- (5) Provide at least three (3) professional references (project references).
- (6) Demonstrate the ability to perform services on-site in DOE's facilities.

H. INCURRED COSTS

The Government of the Virgin Islands is not liable for any cost incurred by the proposer prior to the signing of a contract by all Parties.

I. LATE PROPOSALS

Any Proposal received after the exact time specified for receipt will not be considered.

J. GIFTS FROM CONSULTANT

The Government's officers, employees, or agents shall neither solicit nor accept gratuities, favors, or anything of monetary value from contractors or potential contractors. To the extent permissible under local laws, rules, or regulations, such standards shall provide for appropriate penalties, sanctions, or other disciplinary actions to be applied for violations of such standards.

K. LICENSES, FEES & TAXES

1. The selected contractor shall be responsible for paying all applicable taxes and fees, including but not limited to, excise tax, local income tax, and payroll and

withholding taxes for its employees. The contractor shall hold Government harmless for all claims arising from payment of such taxes and fees.

2. The selected contractor shall obtain and post as required, all licenses, insurances, permits, and certificates as required by federal and local laws, rules and regulations, and policies.

L. PROPOSAL FORMAT

Each proposal must also meet the following minimum requirements:

Part I: Narrative

- 1) Table of Contents

This section must contain a table of contents. All major parts of the proposal must be identified by page numbers.

- 2) Executive Summary/Proposal Overview

This section must describe the salient features of the proposal. It must contain an overview of the proposer's company background and qualifications, and must condense and highlight the contents of the proposal to provide a broad understanding of the entire proposal. The Executive Summary should include conclusions and generalized recommendations. Pricing information must not be included in the Executive Summary.

- 3) Required Parts and Documents

The proposal must include components of Section I. F.

- 4) Technical Response

Demonstrate ability and capacity to provide services described in Section II. In this section, proposers should present their vision of how they propose meeting the Government's needs and identify the overall approach to the project, define the scope of their offered services, and how they propose to meet the *Scope of Services* as defined in this RFP.

Part II: Cost Proposal

The proposal shall provide the proposed compensation for the services to be provided as described in Section II. Costs must be delineated by equipment/material costs, shipping, connection costs, removal labor, and installation labor more clearly delineated in Attachment A- Itemized Bid Sheet

M. FEDERAL FUNDING/DEBARMENT CERTIFICATION

The selected contractor certifies that it is eligible to receive contract awards using federally appropriated funds and that it has not been suspended or debarred from entering into contracts with any federal agency. The Contractor shall include this provision in each of its subcontracts hereunder and shall furnish its subcontractors with the current

**“LIST OF PARTIES EXCLUDED FROM FEDERAL PROCUREMENT OR NON
PROCUREMENT”.**

II. SCOPE OF SERVICES

Overview

The selected contractor shall be responsible for the removal and proper disposal of existing malfunctioning equipment currently housed at eight (8) public schools on the island of St. Thomas. The Contractor shall also purchase and deliver all required equipment which specifications are outlined in “Attachment B (Specification)” to designated schools; and to provide the necessary labor, supervision and tools to ensure proper installation pursuant to the manufacturer’s instructions. The Contractor shall ensure to the fullest extent possible, consolidated shipping of all equipment directly to St. Thomas and delivery directly to all schools more particularly described in the Attachment A- Itemized Bid Sheet. The Contractor will be responsible for all shipping clearance, and delivery fees associated with the purchase.

The Department of Education shall assign a Project Lead who will serve as a liaison between the selected Contractor and VIDE Personnel to coordinate delivery and installation logistics to ensure service completion within the one (1) year timeline.

The VIDE shall be responsible for all mechanical changes inclusive of electrical upgrades and minor construction/repair services as needed to accommodate the installation of the kitchen equipment.

Tasks

- A. The selected contractor shall order all equipment within ten (10) calendar days upon receipt of an executed Contract.
- B. Ensure shipping, clearance, and delivery of newly purchased equipment no more than one hundred twenty (120) calendar days of order.
- C. Provide the VIDE Project Lead with a written Project Plan inclusive of a shipping, delivery, and installation schedule of all schools/equipment to be installed at least forty-five (45) days prior to equipment delivery on the island of St. Thomas.
- D. Remove and legally dispose of existing equipment prior to equipment arrival at the respective school site. Scheduling and coordination of this service shall be communicated and determined with the VIDE Project Lead assigned to oversee this project.

Deliverables

The selected contractor must deliver to DOE ...

1. Electronic/PDF copy of the items' Manufacture's Installation and Maintenance Manual/s of newly purchased commercial kitchen equipment.

III. NON-PERFORMANCE BY SELECTED CONTRACTOR

In the event of the selected contractor's non-performance under the subsequent contract and/or the violation or breach of the contract terms, the Government shall have the right to pursue all administrative, contractual, and legal remedies against the contractor and shall have the right to seek all sanctions and penalties as may be appropriate. Further, either party shall have the right to terminate the contract with or without cause upon the agreed upon written notice to the other party specifying the date of termination.

IV. CONTRACTUAL REQUIREMENTS

All bid proposals and subsequent contract and supporting documents (if selected) must reflect the legal name of entity. Supporting documents that must be submitted prior to contract execution and within the time established by the Government shall include, but not be limited to, the following:

- (1) **Certificate of Resolution**, as to the authorized negotiator and signer of a contract.
- (2) **Current Virgin Islands Business License** issued to the legal name of record of the entity by the Government of the Virgin Islands, Department of Licensing and Consumer Affairs; and if applicable, copy of current business license issued by state, city or county in which the foreign corporation is operating.
- (3) One (1) current original **Certificate(s) of Good Standing/Existence**, in legal name of the Contractor by the Virgin Islands Office of the Lt. Governor, Division of Corporations and Trademarks; and if company is not locally formed, an original **Certificate of Good Standing**, **Certificate of Existence**, or **Certificate of Status** from the state of registration.
- (4) Certificate of Issuance or Renewal of Trade Name issued by the Virgin Islands Office of the Lt. Governor, Division of Corporations and Trademarks, if applicable.
- (5) **Articles of Incorporation or Organization**, as applicable; or documents governing operation.
- (6) **Certificate of Liability Insurance** indicating proof of coverage of **Professional Liability Insurance** and **General Liability/Public Liability Insurance** - each of no less than [One Million Dollars and Zero Cents (\$1,000,000.00)] for any one occurrence. The Contractor must provide a **Certificate of Liability Insurance** and **Declaration/Endorsement** pages that indicating that the Government of the Virgin Islands, Department of Education, is as "certificate holder" and an "additional insured" on the **General Liability/Public Liability Insurance**. The Professional Liability Insurance must cover the services to be provided under the contract.
- (7) Certificate of Government Insurance/Copy of Certificate providing firm/agents are covered by Workers' Compensation Employee's Liability.

(8) System for Award Management (SAM) certifying the Contractor's' eligibility to receive contract awards appropriated with federal funds; www.sam.gov.

Please note the above-referenced documents are subject to modification at the Government's discretion.

Any silence, absence, or omission from the contract specifications concerning any point shall be regarded as meaning that only the best commercial practices are to prevail.

All contractual documents including insurance certificates/policies must be kept updated and maintained throughout the term of the contract

Attachment A - Itemized Bid Sheet

Item #	Item Description	Location	Unit Cost
Item 1	Vulcan 60 Gallon Steam Kettle LP	Bertha C. Boshulte MS	
Item 1	Vulcan 60 Gallon Steam Kettle LP	Ivanna Eurdora Kean, HS	
Item 1	Vulcan 60 Gallon Steam Kettle LP	Yvonne Bowsky, Elementary	
Item 1	Vulcan 60 Gallon Steam Kettle LP	Uller Muller, Elementary	
Item 1	Vulcan 60 Gallon Steam Kettle LP	Herbert Lockhart, Elementary	
		SUBTOTAL	
Item 2	Industrial Kitchen Steam Tables w/ slide Tray & cutting board	Joseph Gomez, Elementary	
Item 2	Industrial Kitchen Steam Tables w/ slide Tray & cutting board	Ivanna Eurdora Kean, HS	
Item 2	Industrial Kitchen Steam Tables w/ slide Tray & cutting board	Ivanna Eurdora Kean, HS	
Item 2	Industrial Kitchen Steam Tables w/ slide Tray & cutting board	Jane E. Tuitt, Elementary	
Item 2	Industrial Kitchen Steam Tables w/ slide Tray & cutting board	Uller F. Muller, Elementary	
		SUBTOTAL	
Item 3	Industrial Kitchen Cold Tables w/Tray slide	Ivanna Eurdora Kean, HS	
Item 3	Industrial Kitchen Cold Tables w/Tray slide	Uller F. Muller, Elementary	
Item 3	Industrial Kitchen Cold Tables w/Tray slide	Yvonne Bowsky, Elementary	
Item 3	Industrial Kitchen Cold Tables w/Tray slide	Jane E. Tuitt, Elementary	
		SUBTOTAL	
Item 4	Propane Gas Vulcan Convection Oven Double Unit w/ Casters	Herbert Lockhart, Elementary	
Item 4	Propane Gas Vulcan Convection Oven Double Unit w/ Casters	Joseph Sibily, Elementary	
		SUBTOTAL	
Item 5	46" Industrial Tilt Skillet	Ivanna Eurdora Kean, HS	
		SUBTOTAL	

Item 6	Air - Cooled Hoshizaki Ice Machines KM-901 From Ice Specials	Uller F. Muller, Elementary	
Item 6	Air - Cooled Hoshizaki Ice Machines KM-901 From Ice Specials	Herbert Lockhart, Elementary	
Item 6	Air - Cooled Hoshizaki Ice Machines KM-901 From Ice Specials	Bertha C. Boshulte MS	
Item 6	Air - Cooled Hoshizaki Ice Machines KM-901 From Ice Specials	Joseph Sibily, Elementary	
		SUBTOTAL	
Item 7	Milk Cooler	Herbert Lockhart, Elementary	
Item 7	Milk Cooler	Ivanna Eurdora Kean, HS	
Item 7	Milk Cooler	Ivanna Eurdora Kean, HS	
Item 7	Milk Cooler	Bertha C. Boshulte MS	
Item 7	Milk Cooler	Yvonne Bowsky, Elementary	
Item 7	Milk Cooler	Uller F. Muller, Elementary	
Item 7	Milk Cooler	Joseph Gomez, Elementary	
		SUBTOTAL	
Item 10	Dishwashing Machine	Herbert Lockhart, Elementary	
Item 10	Dishwashing Machine	Yvonne Bowsky, Elementary	
Item 10	Dishwashing Machine	Bertha C. Boshulte, JR HS	
Item 10	Dishwashing Machine	Joseph Gomez, Elementary	
Item 10	Dishwashing Machine	Joseph Sibily, Elementary	
Item 10	Dishwashing Machine	Jane E. Tuitt, Elementary	
Item 10	Dishwashing Machine	Uller F. Muller, Elementary	
		SUBTOTAL	
Item 11	Vulcan Hot Holding Cabinet	Edith Williams Alternative Academy	
Item 11	Vulcan Hot Holding Cabinet	Ivanna Eurdora Kean, HS	
Item 11	Vulcan Hot Holding Cabinet	Ivanna Eurdora Kean, HS	
Item 11	Vulcan Hot Holding Cabinet	Joseph Sibily, Elementary	
Item 11	Vulcan Hot Holding Cabinet	Bertha C. Boshulte MS	
Item 11	Vulcan Hot Holding Cabinet	Bertha C. Boshulte MS	
Item 11	Vulcan Hot Holding Cabinet	Uller F. Muller, Elementary	
Item 11	Vulcan Hot Holding Cabinet	Jane E. Tuitt, Elementary	
		SUBTOTAL	

Item 12	Cambro UPC 400110	District Warehouse- Sub Base	
Item 12	Cambro UPC 400110	District Warehouse- Sub Base	
Item 12	Cambro UPC 400110	District Warehouse- Sub Base	
Item 12	Cambro UPC 400110 -Non Electric, double w/ wheels	District Warehouse- Sub Base	
Item 12	Cambro UPC 400110 - Electric, double w/wheels	District Warehouse- Sub Base	
		SUBTOTAL	
Item 14	Garbage Disposals	Joseph Sibily, Elementary	
Item 14	Garbage Disposals	Ivanna Eurdora Kean, HS	
Item 14	Garbage Disposals	Jane E. Tuitt, Elementary	
Item 14	Garbage Disposals	Uller F. Muller, Elementary	
Item 14	Garbage Disposals	Joseph Gomez, Elementary	
Item 14	Garbage Disposals	Yvonne Bowsky, Elementary	
Item 14	Garbage Disposals	Bertha C. Boshulte, JR HS	
Item 14	Garbage Disposals	Herbert Lockhart, Elementary	
		SUBTOTAL	
Item 15	Hand Truck w/extra large nose	District Warehouse- Sub Base	
Item 15	Hand Truck w/extra large nose	District Warehouse- Sub Base	
Item 15	Hand Truck w/extra large nose	District Warehouse- Sub Base	
Item 15	Hand Truck w/extra large nose	District Warehouse- Sub Base	
Item 15	Hand Truck w/extra large nose	District Warehouse- Sub Base	
		SUBTOTAL	
Item 16	Ice Coolers for Food Transportation	District Warehouse- Sub Base	
		SUBTOTAL (Qty 15)	
Item 17	Rectangular Cafeteria Tables w/Stools 9 sets	Uller Muller, Elementary	
Item 17	Rectangular Cafeteria Tables w/Stools 15 sets	Bertha C. Boshulte, JR HS	
Item 17	Rectangular Cafeteria Tables w/Stools 6 sets	Joseph Sibily, Elementary	
		SUBTOTAL	

Shipping, Custom Clearance, and Delivery	
Connectors	
Installation	
Removal (Existing Equipment)	
Advance at 10%	
GRAND TOTAL	



Outperform every day.™

Project:

Item Number:

Quantity:

AFFORDABLE PORTABLE™ HOT FOOD STATIONS



Affordable Portable™ Four Well Hot Food Station
with Buffet Breath Guard

DESCRIPTION & FEATURES

- Vollrath Affordable Portable™ hot food stations are constructed of vinyl-clad, 20-gauge carbon steel.
- Each well supplied with 120V, 525W exposed heating element.
- High-density glass fiber insulation.
- Infinite control rotary knob.
- Standard buffet or NSF2 cafeteria style acrylic breath guard.
- The hot food stations are available in four versatile colors: granite, walnut woodgrain, black and cherry woodgrain.
- Countertops are manufactured from 20-gauge stainless steel.
- Two locking casters included.
- Spillage pans required. Order separately.
- 8 ft. cord with plug.
- Affordable Portable™ orders cannot be canceled or returned.

Lighting Option

- Factory-installed option
- Requires Buffet breath guard
- 120V
- Bulbs not included

AGENCY LISTINGS



WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.vollrath.com.

Due to continued product improvement, please consult www.vollrath.com for current product specifications.



Outperform every day.™

www.vollrath.com

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

Technical Services
techservices@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

ITEMS

Description	Black	Walnut Woodgrain	Granite	Cherry Woodgrain
3 Well Standard Buffet Breath Guard Hot Food Station – 120V				
Solid Base ^①	38707	38935	38727	38767
Solid Base w/ Lights ^②	3870746	3893546	3872746	3876746
Open Storage Base ^①	38708	38936	38728	38768
Open Storage w/ Lights ^②	3870846	3893646	3872846	3876846
Storage Base w/ Door ^①	38709	38937	38729	38769
Storage w/ Door, w/Lights ^②	3870946	3893746	3872946	3876946
3 Well NSF2 Cafeteria Breath Guard Hot Food Station – 120V				
Solid Base ^①	39707	39935	39727	39767
Open Storage Base ^①	39708	39936	39728	39768
Storage Base w/ Door ^①	39709	39937	39729	39769
4 Well Standard Buffet Breath Guard Hot Food Station – 120V				
Solid Base ^①	38710	38945	38730	38770
Solid Base w/ Lights ^②	3871060	3894560	3873060	3877060
Open Storage Base ^①	38711	38946	38731	38771
Open Storage w/ Lights ^②	3871160	3894660	3873160	3877160
Storage Base w/ Door ^①	38712	38947	38732	38772
Storage w/ Door, w/ Lights ^②	3871260	3894760	3873260	3877260
4 Well NSF2 Cafeteria Breath Guard Hot Food Station – 120V				
Solid Base ^①	39710	39945	39730	39770
Open Storage Base ^①	39711	39946	39731	39771
Storage Base w/ Door ^①	39712	39947	39732	39772

① For 208-240V without lights, add 2 to the item number.

② For 120/208 and 120/240V with lights, add 4 to the item number.

ELECTRICAL SPECIFICATIONS

Description	Volts	Hz	Amps	Watts per Well	Electrical Service (A)	NEMA Plug	
3-Well	120	60	13.1	525	20	5-20P	
4-Well			17.5	525	30	5-30P	
3-Well	208-240		8.8	700	15	6-15P	
4-Well			11.7	700	15	6-15P	
3-Well with Lights*	120		19.4	525	30	5-30P	
4-Well with Lights*			25.8	525	50	5-50P	
3-Well with Lights*	120/208-240		13	700	20	14-20P	
4-Well with Lights*			15.9	700	20	14-20P	

*Incandescent lamps (250W maximum per fixture)

RECEPTACLE CONFIGURATIONS

120V NEMA 5-20R	120V NEMA 5-30R	208-240V NEMA 6-15R	120V NEMA 5-50R	120-240V NEMA 14-20R
------------------------	------------------------	----------------------------	------------------------	-----------------------------

Approvals

Date

Affordable Portable™ Hot Food Stations

The Vollrath Company, L.L.C.

AFFORDABLE PORTABLE™ HOT FOOD STATIONS

ACCESSORIES AND ADD-ONS

Tray Slides

- 300 Series stainless steel
- Fold-down mounting brackets
- Adds 5½" (14 cm) to depth in folded position

Item	Description	Depth	Tray Area	Case Lot
39924*	Fits 24" (61 cm) Affordable Portable™	11½"	11"	1
39946*	Fits 46" (117 cm) Affordable Portable™	(29.2)	(27.9)	1
39960*	Fits 60" (152 cm) Affordable Portable™			1

*Add NF in front of the item number for non-folding model

Cutting Boards

- Polyethylene
- Fold-down mounting brackets
- Adds 4" (10.2 cm) to depth in folded position

Item	Description	Depth	Case Lot
39824*	Fits 24" (61 cm) Affordable Portable™	7"	1
39846*	Fits 46" (117 cm) Affordable Portable™	(17.8 cm)	1
39860*	Fits 60" (152 cm) Affordable Portable™		1

*Add NF in front of the item number for non-folding model

Plate Rests

- Stainless steel
- Fold-down mounting kit
- Adds 4½" (11.4 cm) to depth in folded position

Item	Description	Depth	Case Lot
38992*	Fits 24" (61 cm) Affordable Portable™	7"	1
38993*	Fits 46" (117 cm) Affordable Portable™	(17.8 cm)	1
38994*	Fits 60" (152 cm) Affordable Portable™		1

*Add NF in front of the item number for non-folding model

Spillage Pans

- Accepts standard size pans
- Use with adapter plates or insets
- Suitable for bulk storage

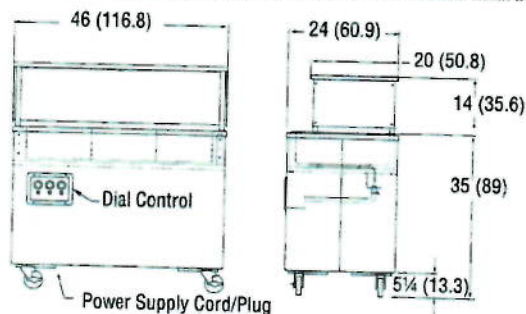
Item	Description	Case Lot
99765	Standard edge stainless spillage pan	1
99780	Dripless stainless spillage pan	1
99785	Aluminum spillage pan	1

Infrared Lamp Bulbs

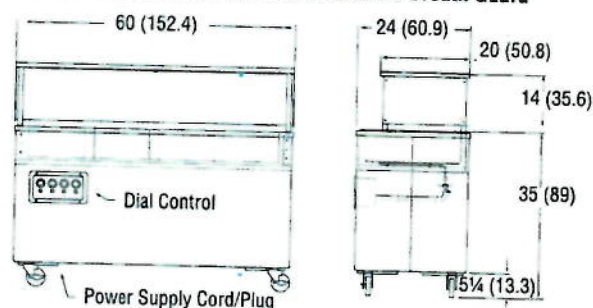
Item	Description	Case Lot
72242	White, 250W	1 Dozen
72241	Red, 250W	1 Dozen

DIMENSIONS (Shown in inches (cm))

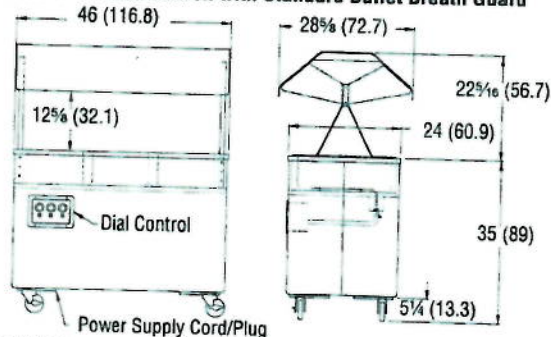
3 Well Hot Food Station with NSF2 Cafeteria Breath Guard



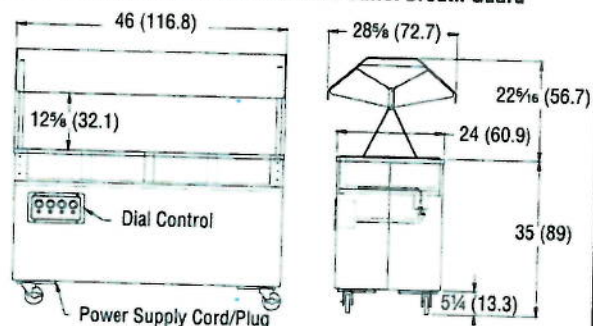
4 Well Hot Food Station with NSF2 Cafeteria Breath Guard



3 Well Hot Food Station with Standard Buffet Breath Guard



4 Well Hot Food Station with Standard Buffet Breath Guard



3 Well Storage Opening: 24 x 23 x 16½ (61 x 58 x 42)

4 Well Storage Opening: 36 x 23 x 16½ (91.59/24/15 x 58 x 42)



Outperform every day.™

www.vollrath.com

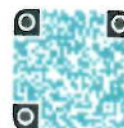
The Vollrath Company, L.L.C.
 1236 North 18th Street
 Sheboygan, WI 53081-3201 U.S.A.
 Main Tel: 800.624.2051 or 920.457.4851
 Main Fax: 800.752.5620 or 920.459.6573
 Customer Service: 800.628.0830
 Canada Customer Service: 800.695.8560

Technical Services
techservicereps@vollrathco.com
 Induction Products: 800.825.6036
 Countertop Warming Products: 800.354.1970
 All Other Products: 800.628.0832



KM-350/520/660M_J

SLIM-LINE MODULAR CRESCENT CUBER



KM-350/520/660M_J
12/05/18
Item # 13260

W x D x H
22" x 27 3/8" x 28"

KM|EDGE^X
ICE MACHINE SERIES

Air-Cooled

KM-350MAJ ★
KM-520MAJ ★
KM-660MAJ

Air-cooled model
shown on optional bin: B-300

Water-Cooled

KM-350MWJ
KM-520MWJ
KM-660MWJ

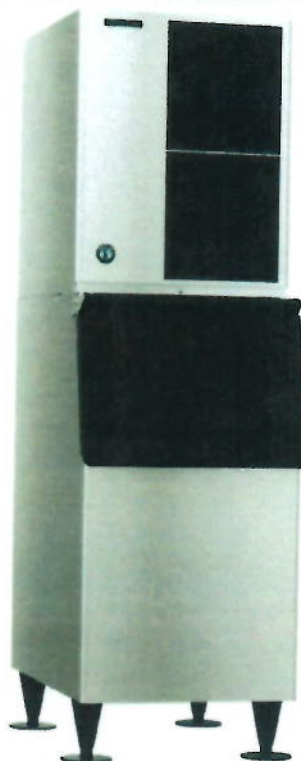
Remote Air-Cooled

KM-520MRJ ★
KM-660MRJ

Available on Bins/Dispensers:

B-250PF B-700PF/SF B-1150SS DB-200H
B-300PF/SF B-800PF/SF B-1300SS DM-200B
B-500PF/SF B-900PF/SF DB-130H

Top kit may be required. See bin spec sheets.



Item #: _____
Project: _____
Qty: _____
ATA#: _____

Features

- ▶ Individual crescent cube
- ▶ Factory-installed ultrasonic bin control can be adjusted on site
- ▶ Simple, one-hour cleaning process
- Durable construction with fewer parts
- Self-diagnostic programming automatically adjusts to changing conditions
- Snap fit parts for easy cleaning
- Stainless steel double-sided evaporator
- CycleSaver™ design
- Protected by H-GUARD Plus Antimicrobial Agent
- EverCheck™ alert system
- Removable air filters (air-cooled model only)
- R-404A Refrigerant

Warranty:

3 Year Parts & Labor on entire machine 5 Year Parts & Labor on evaporator
5 Year Parts on Compressor; air-cooled condenser coil
Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for
warranty in other countries.

Shipping: (LxWxH) 33" x 25.25" X 34" Volume: 16.39ft³

Condenser	Model	ICE PRODUCTION		WATER USAGE		ELECTRICAL							
		Air / Water Temp		Potable	Condenser	kWh Used	Min. Circuit	Amperage	Voltage	Circuit	Heat	Refrigerant	Net / Ship
		Lbs. per 24 hours	Lbs. per 24 hours	Gal. per 100 lbs.	Gal. per 100 lbs.								
		70°/ 50°F	90°/ 70°F	90°/ 70°F	90°/ 70°F	90°/ 70°F	Amp - Max. Fuse/Breaker			(including ground)	Rejection BTU/hr.	Charge Amount	Weight (lbs.)
Air	KM-350MAJ ★	489	393	14.5	N/A	5.42	15A	9.05A	115V/60/1	3	5,700	1 lb. 3.4 oz.	125 / 145
Water	KM-350MWJ	414	383	15.5	109	4.90	15A	7.5A	115V/60/1	3	6,600	11.6 oz.	126 / 146
Air	KM-520MAJ ★	556	480	14.7	N/A	4.68	20A	10.6A	115V/60/1	3	6,600	1 lb. 10.8 oz.	131 / 175
Water	KM-520MWJ	474	444	14.8	75	4.65	20A	8.45A	115V/60/1	3	6,300	12.7 oz.	127 / 173
Remote	KM-520MRJ ★	547	495	13.6	N/A	4.80	20A	12.05A	115V/60/1	3	6,200	2 lb. 4.7 oz. 4 lb. 2.7 oz.*	122 / 170
Air	KM-660MAJ	665	617	14.8	N/A	5.12	20A	15.2A	115V/60/1	3	8,000	1 lb. 9.8 oz.	131 / 151
Water	KM-660MWJ	669	668	16.1	152	4.28	20A	12.35A	115V/60/1	3	8,900	15.2 oz.	130 / 146
Remote	KM-660MRJ	646	602	14.7	N/A	5.60	20A	16.1A	115V/60/1	3	8,100	2 lb. 4.7 oz. 4 lb. 2.7 oz.* (with condenser)	122 / 142

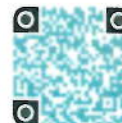
Power cord not included. Must be hard-wired at site.

Hoshizaki reserves the right to change specifications without notice.



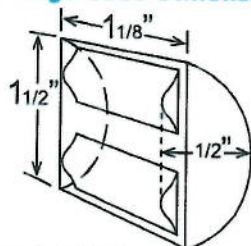
KM-350/520/660M_J

SLIM-LINE MODULAR CRESCENT CUBER



KM-350/520/660M_J
12/05/18
Item # 13260

KM Edge Cube Dimensions†



† approximate size in inches, image not to scale

Operating Limits

- Ambient Temp Range 45 - 100°F
- Water Temp Range 45 - 90°F
- Water Pressure 10 - 113 PSIG
- Voltage Range 104 - 127V

Service

- Panels easily removed and all components accessible for service.
- Removable/cleanable air filters. (Air-cooled model only)
- Allow 6" (15 cm) clearance at rear, sides, and top for proper air circulation and ease of maintenance/service.

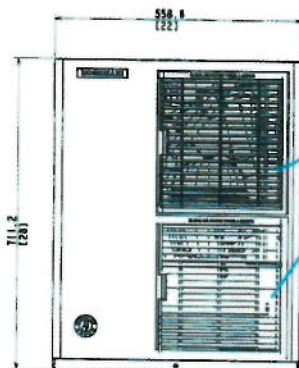
Plumbing

- Ice maker water supply line: minimum 1/4" nominal ID copper water tubing or equivalent
- Ice maker drain line: minimum 3/4" nominal ID hard pipe or equivalent **Water-Cooled Model (Lines Must Be Independent of Ice maker)**
- Condenser water supply line: minimum 1/4" nominal ID copper water tubing or equivalent
- Condenser drain/return line: minimum 1/4" nominal ID hard pipe (open drain system) or copper water tubing (closed loop system) or equivalent

Water Filter

Please refer to water filter specification sheet for recommendations.

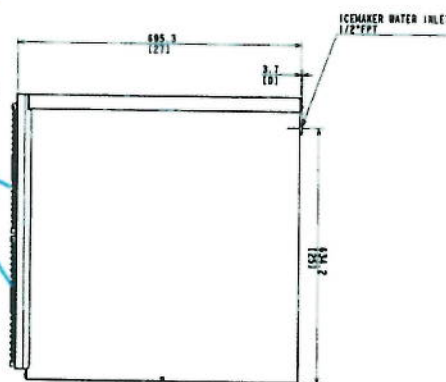
FRONT VIEW



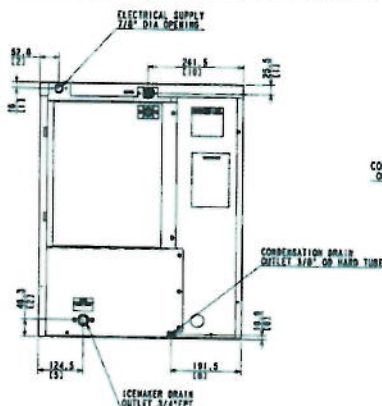
Louvers on Air-Cooled models only

SIDE VIEW

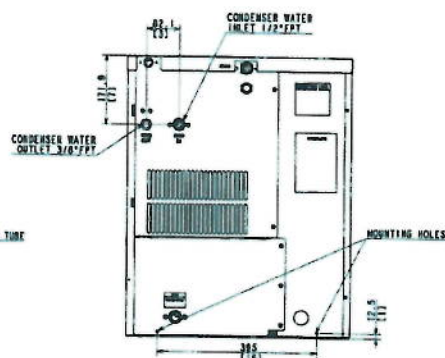
Louvers on Air-Cooled models only



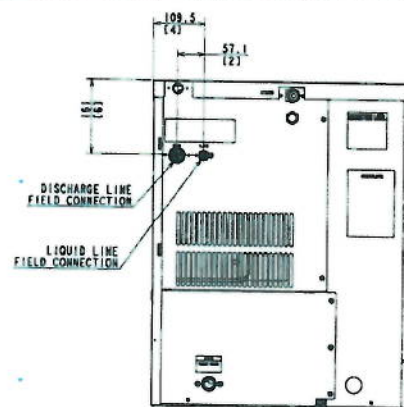
REAR VIEW



AIR-COOLED



WATER-COOLED

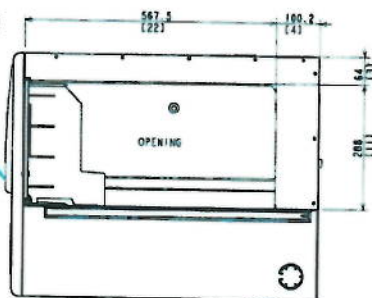


REMOTE AIR-COOLED

BOTTOM VIEW

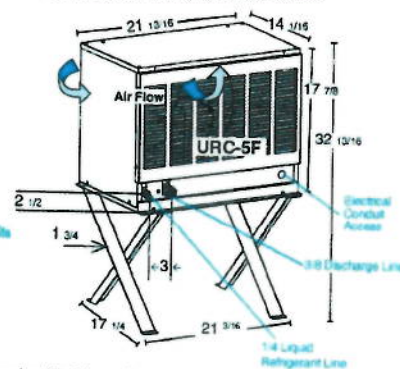
Louvers on Air-Cooled models only

Front



URC-5F Remote Condenser (Sold Separately)
(W x D x H) 21 13/16 x 14 1/16 x 32 13/16

For Use with KM-520MRJ and KM-660MRJ



Pre-Charged Tubing Kits
(Sold Separately) -
20' R404-2046-2
35' R404-3546-2



Project:

Item Number:

Quantity:

AFFORDABLE PORTABLE™ REFRIGERATED COLD FOOD STATIONS



Affordable Portable™ Refrigerated Cold Food Station

DESCRIPTION & FEATURES

- Vollrath Affordable Portable™ refrigerated cold stations are constructed of vinyl-clad, 20-gauge carbon steel.
- Foamed-in-place polyurethane foam insulation.
- 1 (2.54 cm) drain makes clean-up easy.
- Fully enclosed clear acrylic breath guards with 12" (30.5 cm) clearance. NSF2 Certified.
- The refrigerated cold stations are available in four versatile colors: granite, walnut woodgrain, black and cherry woodgrain.
- 18 gauge 300 series stainless steel work surfaces.
- 8 ft. power cord
- Locking casters included.
- Affordable Portable™ orders cannot be canceled or returned.

Lighting (requires Buffet breath guard, bulbs not included)

- Factory-installed option
- 120V

AGENCY CERTIFICATIONS



Due to continued product improvement, please consult www.vollrathco.com for current product specifications.



Setting
the Standard™

www.vollrathco.com

MODELS

Description	Black	Walnut Woodgrain	Granite	Cherry Woodgrain
3 Pan (46") Cold Food Station Base - 120V				
Solid base	R38713	R38950	R38733	R38773
Solid w/lights	R3871346	R3895046	R3873346	R3877346
Open Storage	R38714	R38951	R38734	R38774
Open w/lights	R3871446	R3895146	R3873446	R3877446
Storage w/door	R38715	R38952	R38735	R38775
Storage w/door, w/lights	R3871546	R3895246	R3873546	R3877546
Cafeteria unit ^①	R39713	R39950	R39733	R39773
Cafeteria unit w/open storage	R39714	R39951	R39734	R39774
Cafeteria unit w/storage door	R39715	R39952	R39735	R39775
4 Pan (60") Cold Food Station Base - 120V				
Solid base	R38716	R38960	R38736	R38776
Solid w/lights	R3871660	R3896060	R3873660	R3877660
Open Storage	R38717	R38961	R38737	R38777
Open w/lights	R3871760	R3896160	R3873760	R3877760
Storage w/door	R38718	R38962	R38738	R38778
Storage w/door, w/lights	R3871860	R3896260	R3873860	R3877860
Cafeteria unit ^①	R39716	R39959	R39736	R39776
Cafeteria unit w/open storage	R39717	R39961	R39737	R39777
Cafeteria unit w/storage door	R39718	R39962	R39738	R39778

① Includes Cafeteria breath guard with acrylic panel.

ELECTRICAL SPECIFICATIONS

Incandescent lamps only (40W maximum per fixture)

Description	HP	Volts	Hz	Amps	Electrical Service Amps	Plug
3 Pan	1/5	120	60	3.8	15	5-15P
4 Pan	1/4			5.2		5-15P
3 Pan with Lights	1/5			4.4		5-15P
4 Pan with Lights	1/4			6		5-15P



WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to the Vollrath Equipment and Smallwares Catalog.

Approvals	Date

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832
Technical Services Fax: 920.459.6573

Affordable Portable™ Refrigerated Cold Food Stations

The Vollrath Company, L.L.C.

AFFORDABLE PORTABLE™ REFRIGERATED COLD FOOD STATIONS

ACCESSORIES AND ADD-ONS

Cashier Station

- Stable stainless steel work surface
- Wide enough for almost any register or terminal
- Open base and bottom shelf for extra storage
- Cash drawer not available
- Unit depth: 24" (61 cm)



Description	Dimensions (LxH) Inches (CM)	Black	Walnut Woodgrain	Granite	Cherry Woodgrain
Cashier Station	24 x 35 (60.9 x 89)	38700	38905	38720	38760

Plate Rests

- Stainless steel
- Designed for Affordable Portable™ only
- Non-folding plate rests are easily removed to allow serving units to be transported through doorways.
- Surface width: 7" (17.8 cm)



Item	Description	Case Lot
NF38992	24" (61 cm) plate rest with mounting kit	1
NF38993	46" (117 cm) plate rest with mounting kit	1
NF38994	60" (152 cm) plate rest with mounting kit	1

Tray Slides

- 300 series stainless steel
- Non-folding tray slides are easily removed to allow serving units to be transported through doorways.
- Overall width: 11½" (29.2 cm)
- Tray surface: 11" (27.9 cm)



Item	Description	Case Lot
NF39924	Fits 24" (61 cm) Affordable Portable™	1
NF39946	Fits 46" (117 cm) Affordable Portable™	1
NF39960	Fits 60" (152 cm) Affordable Portable™	1

Cutting Boards

- Polyethylene
- Non-folding cutting boards are easily removed to allow serving units to be transported through doorways.
- Surface width: 7" (17.8 cm)



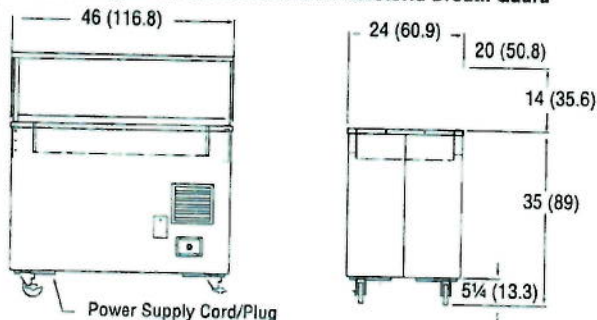
Item	Description	Case Lot
NF39824	Fits 24" (61 cm) Affordable Portable™	1
NF39846	Fits 46" (117 cm) Affordable Portable™	1
NF39860	Fits 60" (152 cm) Affordable Portable™	1

STORAGE OPENING DIMENSIONS

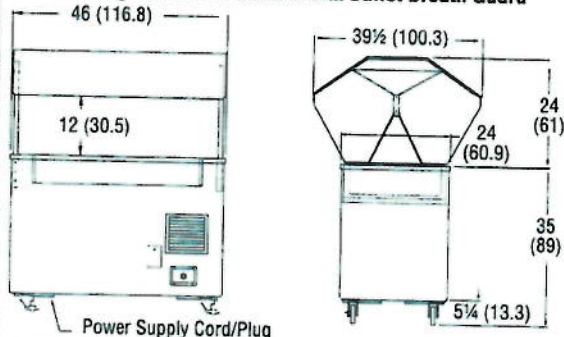
Description	Dimensions (L x W x H): IN (CM)
60" Unit	50 x 23 x 16½ (127 x 58 x 42)
46" Unit	36 x 23 x 16½ (91.5 x 58 x 42)

DIMENSIONS

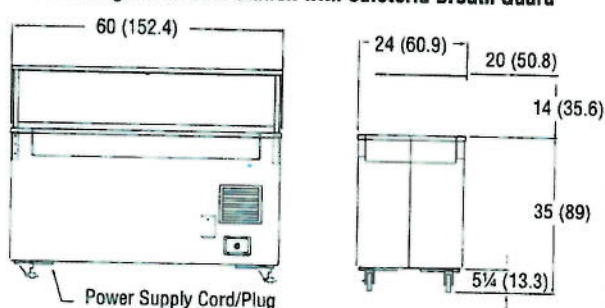
3 Pan Refrigerated Cold Station with Cafeteria Breath Guard



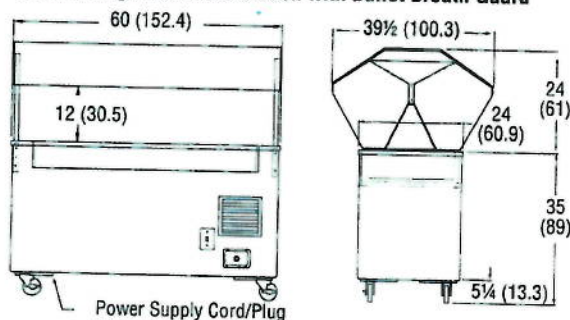
3 Pan Refrigerated Cold Station with Buffet Breath Guard



4 Pan Refrigerated Cold Station with Cafeteria Breath Guard



4 Pan Refrigerated Cold Station with Buffet Breath Guard



Setting
the Standard™

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1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832
Technical Services Fax: 920.459.6573

CAMBRO

Camcarriers®

Front Loading

For GN Food Pans

Models UPC400, UPC400TR (Tamper Resistant)

Features & Benefits

StoreSafe

- This large capacity Camcarrier easily handles storing and transporting food for any catering job, large or small, hot or cold foods.
- GN 1/1 Full Size Food Pan capacity:
 - 2 each 8" (20 cm) deep, 3 each 6" (15 cm) deep
 - 4 each 4" (10 cm) deep, or 6 each 2 1/2" (6,5 cm) deep
- The insulated compartment will also hold multiple configurations of GN 1/2 and 1/3 size Food Pans.
- Store hot and cold foods in the same compartment with the use of the optional ThermoBarrier® Insulated Shelf Divider. Create a portable refrigerator by using the optional Camchiller®. No external power or ice required.
- Maintain hot food holding temperatures at higher levels and for longer when using two Camwarmers™ inside the compartment.
- Tough, one-piece seamless, double-wall, polyethylene construction is easy to maintain and won't dent, crack, rust, chip or break.
- Thick polyurethane foam insulated compartments and air tight gaskets help to retain food quality and temperatures without the use of external heat sources.
- Durable nylon door latches are easy to open and close securely to provide maximum temperature retention. Door swings open 270° to the side for easy loading and unloading.
- Pop-up vent allows steam to be released and keeps menu items from becoming soggy.
- Ergonomic molded-in handles are located on top sides to provide safe and easy lifting and transporting.
- Available with Optional Tamper Resistant Security Package for correctional facility use. Ensures that hinge pins cannot be removed.
- Units interlock for easy stacking and transporting.
- Optional Camdolly® provides easy transport.
- Non-electrical.
- No assembly required.
- Available in 9 colors.

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____



UPC400
(Shown with
CD400 Camdolly)



UPC400
(Shown with
Camwarmer)



Single latch
opens and
closes easily.
Durable nylon
construction.



Nylon hinge
pins and hinge
retainer clips
allow you to
easily remove
and clean the
door.

"UPC400 Keeps Food Hot for Hours!"



Approvals



CAMBRO
MANUFACTURING COMPANY
<http://www.cambro.com>

© 2008 Cambro Manufacturing Company 5801 Skylab Road, Huntington Beach, California 92647-2056-U.S.A.
Telephone (1)714 848 1555 Toll Free 800 854 7631 Customer Service 800 833 3003

Camcarriers®**Front Loading***For GN Food Pans*

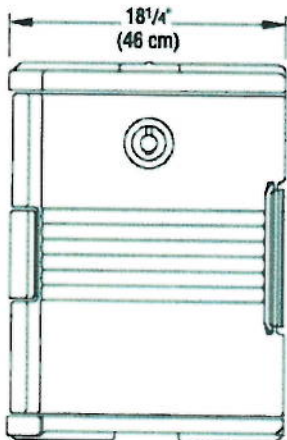
Models UPC400, UPC400TR (Tamper Resistant)

Item No. _____

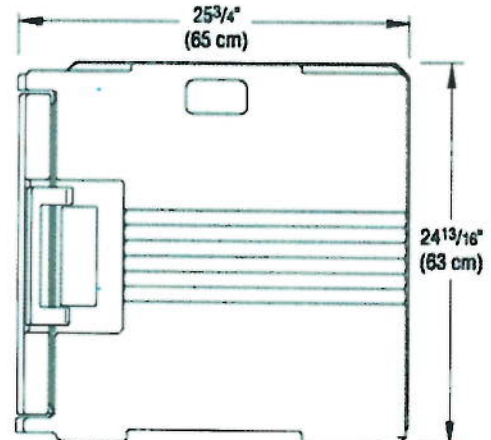
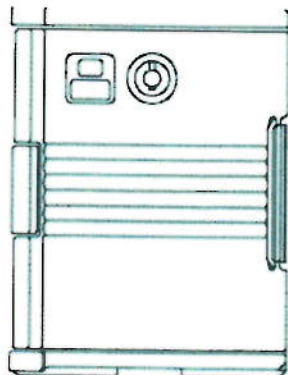
Specifier Identification No. _____

Model No. _____

Quantity _____



UPC400



UPC400/UPC400TR

Specifications

Code	Description	Approx. Capacity	Exterior Dimensions W x D x H	Dimension Tolerance: +/- 1/4" (0,64 cm)	
				Case lbs./cube Kg/m³	
UPC400	Camcarrier	60 qts. (57 L)	18 1/4" x 25 3/4" x 24 13/16" (46 x 65 x 63 cm)	35 (7.19)	16 (0,2014)
Tamper Resistant UPC400TR	Camcarrier	60 qts. (57 L)	18 1/4" x 25 3/4" x 24 13/16" (46 x 65 x 63 cm)	35 (7.19)	16 (0,2014)

Optional Accessories

ThermoBarrier®	<input type="checkbox"/> 400DIV Gray (180)
Camdolly®	<input type="checkbox"/> CD400
Strap	<input type="checkbox"/> 400STP
Camchiller®	<input type="checkbox"/> CP1220 Cold Blue (159)
Camwarmer™	<input type="checkbox"/> 1210PW Granite Gray (191)

Standard Colors

<input type="checkbox"/> Black (110)	<input type="checkbox"/> Navy Blue (186)	<input type="checkbox"/> Slate Blue (401)
<input type="checkbox"/> Cold Blue (159)	<input type="checkbox"/> Coffee Beige (157)	<input type="checkbox"/> Dark Brown (131)
<input type="checkbox"/> Granite Gray (191)	<input type="checkbox"/> Granite Green (192)	<input type="checkbox"/> Granite Sand (194)

Architect Specs

The non-electrical food service and transport front loading carrier shall be a Camcarrier, Model UPC400... manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 U.S.A. It shall be made of one-piece, seamless, double-wall, high-density, polyethylene. It shall have an insulated polyurethane foam-injected compartment. It shall have 12 each molded-in rails on 1 1/2" (3,8 cm) centers. It shall accommodate a variety of GN Full, Half or Third Size Food Pans, from 2 1/2" (6,5 cm) to 8" (20 cm) deep. It shall have a nylon door latch and an airtight gasket and the compartment door shall swing open 270° to the side. It shall have a pop-up vent on the outside of the door. It shall have ergonomic molded-in handles located on each of the sides. It shall be available with an optional tamper resistant security package for correctional facility use. It shall require no assembly. It shall be available in 9 colors.

Approvals

CAMBRO
MANUFACTURING COMPANY
<http://www.cambro.com>

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Telephone (1)714 848 1555 Toll Free 800 854 7631 Customer Service 800 833 3003 Printed in USA

THE Pro Cart Ultra™

Revolutionizing Food Transport

NON-ELECTRIC (PASSIVE)

Non-electric holds hot or cold foods for 4 hours or more, even when unplugged.

Holds GN food pans, sheet pans, trays and pizza boxes!

POLYETHYLENE EXTERIOR

Keeps food moist naturally and remains cool to the touch during operation, unlike metal cabinets.

5" x 8" (12,7 x 20,3 cm) MENU POCKET

Allows for easy product ID with either an index card or by writing directly onto smooth surface with a grease pencil.

STANDARD 6" x 2" (15 x 5 cm) HEAVY DUTY CASTERS

Two non-marking, high-performance, all swivel casters with brakes in the front and two rigid casters in the back for smooth positioning and navigation.

4" (10 cm) NYLON LATCHES

For easy opening and closing and to secure contents during transport.

SOLAR DIGITAL THERMOMETER

Monitor internal cabinet temperature at a glance.

PERIMETER BUMPER

Protects cart and walls.



Hot — temperature loss averaging 3°F/hour (1,5°C/hour).



Cold — temperature gain averaging 0.7°F/hour (0,3°C/hour).



GASKET-FREE DOOR

For easy cleaning, fewer replacement parts to worry about. Swing open completely to the side.



MAGNETIC QUICK-CLOSE ON DOOR



ERGONOMIC MOLDED-IN HANDLES

Will never break; great for maneuvering by operators of all heights.

The Pro Cart Ultra™ is ideal for...

Large events • Flexible menu options • Applications that require frequent opening and closing
• Safe holding and transport • Operators who demand reliability and durability, under peak performance.



ELECTRIC HOT

Keeps food safely between 150°F to 165°F (65°C to 74°C) with convenient, pre-set, gentle, nonradiant heat.

ENERGY-SAVING HEATER

Over 50% more energy efficient compared to leading metal carts! Gentle, non-radiant heat circulates consistently from front to back of the cabinet.



Pre-heat time: 45 minutes
Recovery time: 3 minutes
after door open for 30 seconds.



CORD KEEPER

Stores 9' (2.7 m) power cord neatly and safely.



ELECTRIC COLD

Digital controller allows cold to be set from 32.5° to 40°F (0.3° to 4.4°C).

THERMOELECTRIC COOLING

Cools down to 32.5°F (0.3°C) without a compressor for the ultimate in cold mobility and food safety on the go.



Pre-chill time:
90 minutes to 40°F / 4.4°C
(Tested at 73°F / 23°C ambient.)
Recovery time: 10 minutes
after door open for 30 seconds.

Note: Operate in 90°F (32.2°C) or less environments for best results.

Hot/Cold unit shown



INSULATION

CFC-free, polyurethane insulation throughout the body and doors maximizes heat or cold retention for 4 hours or more with no electricity needed.



STAINLESS STEEL UNIVERSAL RAILS

Hold sheet pans, food pans, pizza boxes and trays (or limitless combinations of these!)



RAIL GUIDES

Numbering corresponding to different holding containers helps speed set-up.

Holding Capacity Reference for PRO CART ULTRA™

TYPE OF CONTAINER	TALL STANDARD CAPACITY	TALL MAXIMUM CAPACITY
18" x 26" (45,7 x 66 CM) FULL SIZE SHEET PANS	14	32*
13" x 18" (33 x 45,7 CM) HALF SIZE SHEET PANS	28	64*
GN 1/1 HOTEL PANS (2½" / 6,5 CM DEEP)	20	32*
GN 1/1 HOTEL PANS (4" / 10 CM DEEP)	20	20
40 x 60 CM (15½" x 23½") TRAYS	14	30*
32,5 x 53 CM (12½" x 20½") TRAYS	28	64*
PIZZA BOXES 16" x 16" x 2" (40,6 x 40,6 x 5,1 CM)	14	16*

Standard rails: 7 pairs/compartment *Additional rails required.

Electrical Specifications (Per Compartment)

	HOT 110V	HOT 220V	COLD
REQUIRED VOLTAGE	100-125 VAC	200-230 VAC	100-230 VAC
MAXIMUM AMP	4.6a	2.3a	3.26a, 1.42a
WATTS / HEATER OR COOLER	529w	506w	326.6w
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
ALTERNATE PLUG TYPES AVAILABLE FOR THESE COUNTRIES	US, Canada, Mexico, China Europe, UK, Ireland, Australia, South Africa, Japan		
POWER CORD LENGTH	9 ft. / 2,7		

* If country is not listed, please call Cambro Customer Service for details.



CODE	DESCRIPTION	UNIT WEIGHT	CASE LB (CUBE) / CASE KG. (M³)
Both Compartments Passive			
PCUPP	Non-electric	227.4 lbs (103 kg)	245.9 (40.1) / 111,7 (1,1)
Both Compartments Hot			
PCUHH	110V Standard USA / CAN power cord 5-15P	251.7 (114,2)	270.2 (40.1) / 122,8 (1,1)
PCUHH2	220V USA / CAN power cord 6-15P	251.7 (114,2)	270.2 (40.1) / 122,8 (1,1)
Both Compartments Cold			
PCUCC	110V Standard USA / CAN power cord 5-15P	262.6 (119)	281.1 (40.1) / 127,7 (1,1)
PCUCC2	220V USA / CAN power cord 6-15P	262.6 (119)	281.1 (40.1) / 127,7 (1,1)
Hot & Cold			
PCUHC	Top Compartment Hot, Bottom Cold. 110V Standard USA / CAN power cord 5-15P	256 (116)	274.5 (40.1) / 124,7 (1,1)
PCUCH	Top Compartment Cold, Bottom Hot. 110V Standard USA / CAN power cord 5-15P	256 (116)	274.5 (40.1) / 124,7 (1,1)
PCUHC2	Top Compartment Hot, Bottom Cold. 220V USA / CAN power cord 6-15P	256 (116)	274.5 (40.1) / 124,7 (1,1)
PCUCH2	Top Compartment Cold, Bottom Hot. 220V USA / CAN power cord 6-15P	256 (116)	274.5 (40.1) / 124,7 (1,1)
Passive & Hot or Cold			
PCUPH	Top Compartment Passive, Bottom Hot. 110V Standard USA / CAN power cord 5-15P	239.5 (108,7)	258 (40.1) / 117,2 (1,1)
PCUPC	Top Compartment Passive, Bottom Cold. 110V Standard USA / CAN power cord 5-15P	245 (111)	263.5 (40.1) / 119,5 (1,1)
PCUPH2	Top Compartment Passive, Bottom Hot. 220V USA / CAN power cord 6-15P	239.5 (108,7)	258 (40.1) / 117,2 (1,1)
PCUPC2	Top Compartment Passive, Bottom Cold. 220V USA / CAN power cord 6-15P	245 (111)	263.5 (40.1) / 119,5 (1,1)

Case Pack: 1 Color: Charcoal Gray (615).

Standard Railing Includes: 7 pairs of stainless steel Universal rails/compartment.

Standard Casters: 6" x 2" (15 x 5 cm) heavy duty swivel with brake in front, rigid in back.

Options: Security Package (S) available by special request.

Exterior Dimensions (Cold) W x D x H: 28" x 36½" x 66" (71,1 x 92,7 x 167,6 cm)

Exterior Dimensions (Hot & Passive) W x D x H: 28" x 35¼" x 66" (71,1 x 90,8 x 167,6 cm)

Compartment Dimensions (Cold) W x D x H: 21¼" x 26¼" x 25½" (53,7 x 66,7 x 64,8 cm)

Compartment Dimensions (Hot & Passive) W x D x H: 21¼" x 27" x 25½" (53,7 x 68,6 x 64,8 cm)

Accessories

CASE	DESCRIPTION	UNIT WEIGHT	CASE LB (CUBE) / CASE KG. (M³)
Rails			
SSR1	1 Pair of Rails	4 lbs (1,81 kg)	4.12 (0.13)/1,87 (0,06)
SSR7	7 Pairs of Rails	27 (12,25)	27.75 (0.47)/12,59 (0,2)



CAMBRO
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S T E A M

VULCAN**KGL SERIES
GAS FLOOR MOUNTED
STATIONARY $\frac{2}{3}$ JACKETED KETTLE**

Model K40GL

**SPECIFICATIONS**

Gas self-contained, stainless steel fully insulated, $\frac{2}{3}$ jacketed floor mounted steam kettle Ellipsoidal bottom kettle liner formed and fully welded type 316 and type 304 stainless steel exterior with ($\frac{1}{4}$ x $\frac{5}{8}$ inch 20 gallons) ($\frac{3}{8}$ x 1 inch 40 gallons and greater) heavy bar rim, embossed gallon/liter markings. 50 psi (3.4 kg/cm²) steam jacket rating. Spring assist hinged stainless steel cover with condensate ring and drop down lift handle. Stainless steel splash proof enclosure for controls and faucet bracket. Controls include a power switch, power "on" light, solid state temperature control with graduated warm, simmer and boil setting, vacuum/pressure gauge, pressure relief valve, low water light and low water shut-off. Gas control with combination gas valve, flame failure and gas type is field convertible. High efficiency Power Burner Heating System (64% to 68% efficiency). Tubular stainless steel legs with removable section and flanged feet. Steam jacket permanently filled with treated, distilled water. 110-120V, 50-60 Hz, 5A, with 6 foot cord and three-prong grounding plug.

UL Certified to ANSI Z83.11/CSA 1.8. Certified to NSF Standard #4. Meets ASME.

SPAN GAS TECHNOLOGY ENABLES FIELD ADJUSTABLE TO PROPANE GAS.

- ☐ **K20GL** 100,000 BTU/hr., 20 gallon true working capacity
- ☐ **K40GL** 100,000 BTU/hr., 40 gallon true working capacity
- ☐ **K60GL** 100,000 BTU/hr., 60 gallon true working capacity

STANDARD FEATURES

- Gas self-contained, stainless steel, $\frac{2}{3}$ jacketed floor mounted stationary steam kettle.
- Ellipsoidal bottom kettle liner formed and fully welded standard type 316 and type 304 stainless steel exterior.
- Heavy bar rim ($\frac{1}{4}$ x $\frac{5}{8}$ inch 20 gallons) ($\frac{3}{8}$ x 1 inch 40 gallons and greater).
- Embossed gallon/liter markings.
- Faucet bracket.
- 50 psi (3.4 kg/cm²) steam jacket rating.
- Spring assist hinged stainless steel cover with condensate ring and drop down lift handle.
- Two inch compression tangent draw-off valve with perforated strainer.
- Tubular stainless steel legs with flanged feet.
- Stainless steel enclosure for "water resistant" controls.
- Controls include a power switch, power "on" light, solid state temperature control, vacuum/pressure gauge, pressure relief valve, low water light and low water shut-off.
- Elevation from sea level to 8,999 feet standard, for higher elevation consult factory.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Two inch bolt on plug draw-off valve with perforated strainer.
- ☐ Three inch bolt on compression tangent draw-off valve with perforated strainer increases height of kettle.
- ☐ Correction facility package:
 - a. Security type fasteners with tack welds.
 - b. Stainless steel cover over draw-off valve with chain.
- ☐ Stainless steel protector for the draw-off valve with chain.
- ☐ Reinforced pivot assembly for spring assist cover.
- ☐ Heavy duty 14 gauge welded cover twin bar welded handles, NOT spring assist.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- ☐ Perforated stainless steel basket assembly (single – 20 gallon) (triple – 20 through 60 gallon).
- ☐ Clean-up kit, includes draw-off brush, clean-up brush and paddle scraper with 40" handle.
- ☐ Stainless steel 48" whip.
- ☐ Non-perforated strainer for draw-off valve.
- ☐ (12") (18" double jointed) single pantry lead-free faucet.
- ☐ (12") (18" double jointed) double pantry lead-free faucet.
- ☐ Double pantry washdown hose with 16" add-on lead-free faucet with vacuum breaker.
- ☐ Double pantry washdown hose lead-free with vacuum breaker.
- ☐ Double pantry pot filler lead-free with vacuum breaker.

VULCAN

a division of ITW Food Equipment Group LLC

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OVENS

VULCAN**VC44G SERIES
DOUBLE DECK GAS CONVECTION OVENS**

Model VC44GD
shown with optional casters

**SPECIFICATIONS**

Double section gas convection oven, Vulcan-Hart Model No. (VC44GD) (VC44GC). Stainless steel front, sides, top and legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measures 29"w x 22½"d x 20"h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28¾" x 20½". Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner per section. 100,000 total BTU/hr. Electronic spark igniters. Furnished with a two speed ½ H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw per section.

Exterior Dimensions:

40¼"w x 41½"d (includes motor & door handles) 37¾"d (includes motor only) x 70"h on 8" legs.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

- ☐ **VC44GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- ☐ **VC44GC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

Double deck ovens are supplied as separate units with a stacking kit.

STANDARD FEATURES

- Stainless steel front, sides, top and legs.
- Independently operated stainless steel doors with double pane windows.
- 50,000 BTU/hr. burner per section, 100,000 BTU/hr. total.
- Electronic spark igniters.
- ½ H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug. 7.7 amps per section. 15.4 amps total draw.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions per section.
- ¾" rear gas connection with combination gas pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Kosher friendly control package.
- ☐ Complete prison package.
 - ☐ Security screws only.
- ☐ 208V or 240V, 60 Hz, 1 ph, two speed, ½ H.P. blower motor. 208V, 4.2 amps; 240V, 3.6 amps.
- ☐ Casters.
- ☐ Simultaneous chain driven doors.
- ☐ Control panel mounted on left side of oven.
- ☐ Stainless steel rear enclosure.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES

- ☐ Extra oven rack(s).
- ☐ Rack hanger(s).
- ☐ Stainless steel drip pan.
- ☐ Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.
- ☐ Down draft flue diverter for direct vent connection.

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S T E A M

VULCAN**VG SERIES
MODULAR GAS TILTING BRAISING PAN**

Shown with enclosed faucet bracket



ANSI/NSF Standard #4

SPECIFICATIONS

Modular gas tilting braising pan. 36"/46" wide open base. Stainless steel front, sides and 12" legs with adjustable flanged feet. Stainless steel back. Front hinged polished stainless steel pan body with covered interior corners and embossed gallon markings. Pan depth is 9.75". Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removable strainer. Stainless steel spring assist cover with wrap around cool to the touch handle and condensate lip. Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side. Drop away food receiving pan support mounts under pouring lip. Manually operated pan tilting mechanism with removable handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions. One 30,000 BTU/hr. burner for each 12" pan width. Burners shut off when pan is tilted 5°. Electronic ignition system for automatic burner light. Solid state temperature controls. Water tight controls and enclosures. Requires a 120/60/1 electrical power supply, 9.0 amps total draw. 3/4" rear gas connection and internal gas combination valve with integral regulator.

Exterior Dimensions:

____"w x 35 1/2"d x 40 1/2"h on 12" legs.

CSA design certified. Classified by UL to NSF Std. #4.

SPECIFY TYPE OF GAS WHEN ORDERING.**SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

- ☐ **VG30** 36" wide open base.
☐ **VG40** 46" wide open base.

STANDARD FEATURES

- Stainless steel front, back, sides and 12" legs with adjustable flanged feet.
- Front hinged polished stainless steel pan body with covered interior corners and embossed gallon markings. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removable strainer.
- Stainless steel spring assist cover with wrap around cool to the touch handle and condensate lip.
- Lid stops in place for vented cooking.
- Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side.
- Drop away food receiving pan support mounted under pouring lip.
- Manually operated anti-jam pan tilting mechanism with removable handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions.
- One 30,000 BTU/hr. burner for each 12" pan width. Burners shut off when pan is tilted 5°. Electronic ignition system for automatic burner lighting.
- Solid state temperature controls, adjustable from 50°F to 425°F.
- Water tight controls and enclosures.
- Requires a 120/60/1 electrical power supply, 9.0 amps.
- 3/4" rear gas connection.
- One year limited parts and labor warranty.
- Combination gas valve with built-in regulator.

OPTIONS

- ☐ Motor driven pan lift with removable manual crank handle.
- ☐ Two inch draw-off valve – left front straight with strainer. (BPDOV-1) Pan support will be removed on VG30.
- ☐ Two inch draw-off valve – left front 90° left with strainer. (BPDOV-2) Pan support will be removed on VG30.
- ☐ Two inch draw-off valve – left side 90° front with strainer. (BPDOV-3)
- ☐ Standard security package includes:
 - Security screws and tackwelds.
 - Includes securing crank handle, pan strainer and non-door type panels.
 - Controls protected by lockable cover.
 - Perforated flue cover.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- ☐ Set of four casters, (two locking).
- ☐ Faucet bracket assembly (adds 3" to width) enclosed.
- ☐ (12") (18") double jointed single pantry faucet.
- ☐ (12") (18") double jointed double pantry faucet.
- ☐ Double pantry washdown hose with 16" add-on faucet with backflow preventer.
- ☐ Double pantry washdown hose with backflow preventer.
- ☐ Double pantry pot filler and backflow preventer.
- ☐ Steaming pan insert rack to hold 12" x 20" pans. (Qty. ____)
- ☐ 12" x 20" x 4" stainless steel drain waste pan with clear plastic hose.
- ☐ Catch can with bail handle and drain hose for draw-off valve.
- ☐ Stainless steel perforated boiling basket (12" x 20" x 6" deep) with handles.

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TRUE FOOD SERVICE EQUIPMENT, INC.

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Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA #

SIS #

Model:

TMC-34-HC

Milk Coolers:

White Vinyl and Stainless Steel Exterior/Clear Aluminum Interior with Hydrocarbon Refrigerant



TMC-34-HC

- ▶ True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive, durable school milk cooler.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced, forced-air refrigeration system maintains milk temperatures of 33°F to 38°F (.5°C to 3.3°C). Colder holding temperatures provide better tasting milk, increased sales and less product waste.
- ▶ Exterior - non-peel or chip white laminated vinyl front, sides, back and top; durable and permanent.
- ▶ All stainless steel self-service doors feature convenient drop front and "hold-open" flip-up top. Standard with door locks.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner with reinforced, stainless steel floor.
- ▶ Standard with heavy duty floor racks and convenient clean out drain.
- ▶ Designed to hold Eight 13"L x 13"D x 11 1/4"H (331 mm x 331 mm x 296 mm) milk crates.
- ▶ Entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Capacity Crates	Crate Dimensions (inches) (mm)			Floor Racks	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H		W**	D†	H*						
TMC-34-HC	2	8	13 331	13 331	11 1/4 296	2	34 864	33 839	41 1/4 1058	1/2 N/A	115/60/1	2.7 N/A	5-15P	9 2.74	305 139

** Width does not include 1/8" (4 mm) each side for lid pins.

† Depth does not include 1" (26 mm) for front bumpers. Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 5 1/4" (130 mm) for castors.

MADE WITH INNOVATION IN THE USA

5 YEAR WARRANTY

UL LISTED

UL

natural refrigerant

6/17 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:

TMC-34-HC

Milk Coolers:

White Vinyl and Stainless Steel Exterior/Clear
Aluminum Interior with Hydrocarbon Refrigerant

True

STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive, durable school milk cooler.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) provide better tasting milk, increased sales and less product waste.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Condensing unit accessed from behind back grill, slides out for easy cleaning and maintenance.

CABINET CONSTRUCTION

- Exterior - non-peel or chip white vinyl front, sides, back and top; durable and permanent. Stainless steel service doors.
- Interior - attractive, NSF approved, clear coated aluminum liner with reinforced, stainless steel floor. Standard with heavy duty floor racks.
- Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with four (4) easy roll, 4" (102 mm) diameter swivel castors (front castors lock in place).
- Designed to hold Eight 13"L x 13"D x 11 1/8"H (331 mm x 331 mm x 296 mm) milk crates.

DOORS

- All stainless steel self-service doors feature convenient drop front and "hold-open" flip-up top. Door support bumpers standard.
- Door locks standard.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

MODEL FEATURES

- Exterior digital temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Convenient clean out drain with 1/2" (13 mm) NPT-PVC drain plug.
- Wide gaskets.
- This unit meets Department of Energy 2017 standards.
- Listed under NSF/ANSI Standard 7 for the storage and/or display of packaged or bottled product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



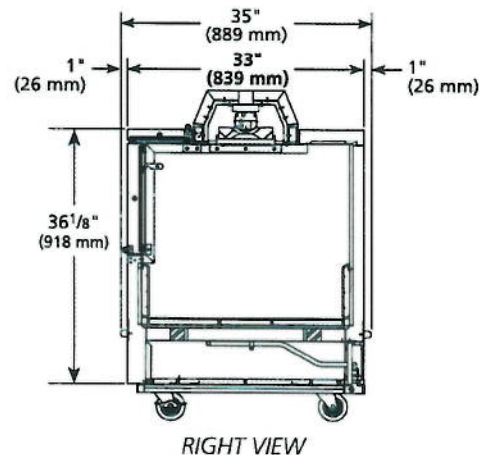
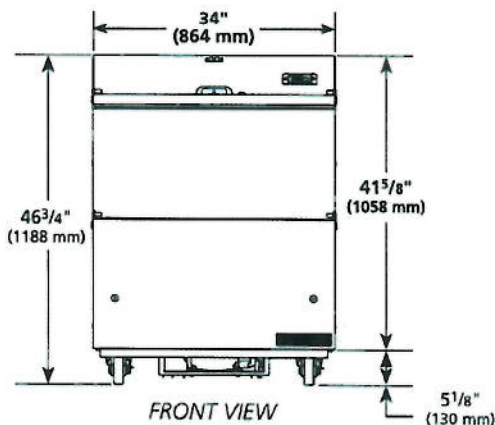
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 6" (153 mm) standard legs (mounting plates required).
- ☐ 6" (153 mm) seismic/flanged legs (mounting plates required).
- ☐ Corner bumpers.

PLAN VIEW



WARRANTY*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TMC-34-HC	TFQ065E	TFQ060S	TFQ065P	TFQ0653	

*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**AM SELECT
DISHWASHER****HOBART****STANDARD FEATURES**

- .74 gallons per rack final rinse water
- 58 racks per hour – hot water sanitizing
- 65 racks per hour – chemical sanitizing
- NSF pot and pan listed for 2-, 4- & 6- minute cycles
- Timed wash cycles for 1, 2, 4 or 6 minutes
- Solid state, integrated controls with digital status indicators
- Self-draining, high efficiency stainless steel pump and stainless steel impeller
- Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- Spring counterbalanced chamber with polyethylene guides
- Revolving, interchangeable upper and lower anti-clogging wash arms
- Revolving, interchangeable upper and lower rinse arms
- Slanted, self-locating, one-piece scrap screen and basket system
- Automatic fill
- Door actuated start
- Automatic drain closure
- Vent fan control
- External booster activation
- Delime cycle
- Service diagnostics
- NAFEM Data Protocol capable
- Straight-through or corner installation
- Hot water or chemical sanitation

VOLTAGE

- ☐ 208-240/60/1
- ☐ 208-240/60/3
- ☐ 480/60/3
- ☐ 200-240/50/3*
- ☐ 380-415/50/3*

*Not submitted for UL/CUL Listing

MODEL

- ☐ AM15

OPTIONS AT EXTRA COST

- ☐ Gas heat
- ☐ Sense-A-Temp™ 70°F rise electric booster heater
- ☐ Single point electrical connection for booster equipped machines (3 phase only)

ACCESSORIES

- ☐ ¾" pressure regulator valve
- ☐ Peg rack
- ☐ Combination rack
- ☐ Splash shield for corner installations
- ☐ Flanged and seismic feet
- ☐ End of cycle audible alarm (field activated)
- ☐ Delime notification (field activated)
- ☐ Drain water tempering kit

Specifications, Details and Dimensions on Inside and Back.

**AM SELECT DISHWASHER**

HEATED HOLDING

VULCAN**VHFA18**
18 PAN NON-INSULATED CABINET

Model VHFA18

**SPECIFICATIONS**

Eighteen level holding and transport cabinet, Vulcan Model No. VHFA18. Heavy duty 20 gauge polished stainless steel cabinet. Four 5" casters, 2 swivel with brakes, 2 rigid. Glass door with heavy duty hinges, door latch mechanism, and gaskets. Interior pan supports are designed to accommodate pan covers for transporting, and are removable for easy cleaning. Accepts eighteen 18" x 26" pans or thirty-six 12" x 20" x 2 3/4" pans. Top mounted, control panel includes power "on" and heater "on" indicator lights, dial thermostat adjusts from ambient to 190°F, and temperature read-out dial. Two 1,000 watt metal sheathed heating elements, 16.7 amps total draw. One year limited parts and labor warranty. After the first year, 10-year parts warranty on the heating elements. Requires 120 volt, single phase power supply. Furnished with top mounted 8 foot power cord with strain relief and NEMA 5-20 plug.

Exterior Dimensions:

25 1/4" w x 30 3/4" d x 71" h

UL Listed. Classified by UL to NSF Std. #4.

STANDARD FEATURES

- Eighteen level holding and transport cabinet accepts eighteen 18" x 26" pans or thirty-six 12" x 20" pans, pans may be up to 2 3/4" tall.
- Heavy duty 20 gauge polished stainless steel cabinet.
- Set of 5" casters, two swivel with brakes and two rigid.
- Full size glass door with field reversible heavy duty hinges, door latch mechanism, and gaskets.
- Fixed interior pan supports are designed to accommodate pan covers for transporting, and are removable for easy cleaning.
- Top mounted, control panel includes power "on" and heater "on" indicator lights, dial thermostat adjustable from ambient to 190°F, and temperature read-out dial.
- Top mounted control panel is easy to use and out of the way of brooms, mops, and feet when transporting. Control panel on top eliminates removing control panel for cleaning.
- Fan and air tunnel provide even heat distribution.
- Two 1,000 watt metal sheathed heating elements, 16.7 amps total draw.
- Requires 120 volt, single phase power supply.
- Furnished with top mounted 8 foot power cord with strain relief and NEMA 5-20 plug (except for Canada which comes with a 5-30 plug).
- One year limited parts and labor warranty. After the first year, 10-year parts warranty on the heating elements.

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

ULINE

1-800-295-5510

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Home > All Products > Material Handling > Hand Trucks > Uline Standard Aluminum Hand Trucks

Uline Loop Handle Aluminum Hand Truck with Extra-Large Nose Plate and Solid Wheels



Enlarge

Lightweight, rugged, easy-to-handle aluminum.

- Maneuver easily with one hand.
- Quality, value and years of service.
- Beveled nose plate.
- 52" high, 10" wheels.
- [Nose Extension](#), [Stair Climber](#) and [Replacement Wheels](#) available.

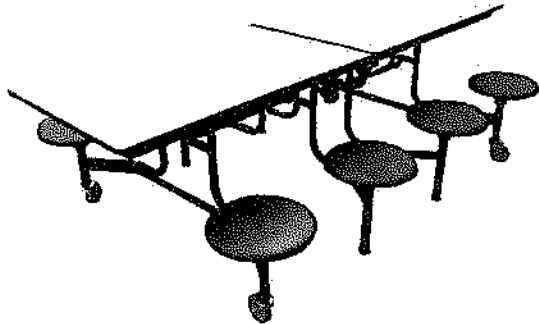
MODEL NO.	LOAD CAPACITY (LB)	WHEEL TYPE	NOSE PLATE	WT. (LB)	PRICE EACH		ADD TO CART
					1	3+	
H-3199	500	10" Solid Rubber	16 x 13"	29	\$135	\$125	1 ADD

SHIPS UNASSEMBLED VIA UPS

[Additional Info](#) | [Parts](#) | [Shopping Lists](#) | [Request a Catalog](#)

Mobile Cafeteria Table - Dyna Rock Edge, 8 Stools 8' AMS-182D

Model #AMS-182D



List Price:\$3121.00 Our Price:\$1479.00 New

General Description

Make cafeteria setup and cleanup a breeze with these mobile cafeteria tables from AmTab. Great for rooms that "multi-task", these tables can be wheeled in and out almost effortlessly. Four 4", non-marring casters (two on each side) provide smooth transport and lift up automatically when the table opens to prevent floor from scratching. The EZ-Auto Locking System automatically locks the table in the folded position for easy storage and opens easily from either end. All frames are made of 14-gauge steel for unparalleled strength and support. Available in a wide choice of tabletop, stool and edge colors, this cafeteria table will make your school's dining area a much brighter place to eat.

Specifications

Manufacturer: AmTab

Width: 30 in. Length: 97 in. Height: 29 in. Weight: 300 lbs. ADA Compliant: Optional - Please Call.
Casters: 4" Casters Folded Dimensions:

60"D x 33"W x 56"H Folding: Yes Frame Finish: Powder Coated

Frame Specs: 14-gauge Steel, 3" Dia

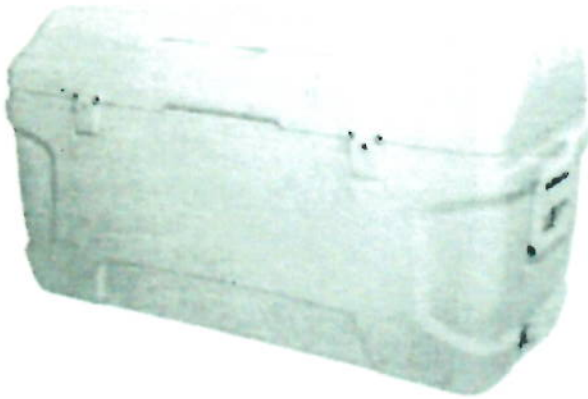
Glides: DYNAGRIP® Glides

Green Certification: MAS Certified LEED & CHPS Leg Specs: 14-Gauge Steel, 1.0625" and 1.25"

Locking Mechanism: Yes Overall Width: 60" Seating Capacity: 8 Stool Column Specs: 14 Gauge Steel, 1.25"

Stool Material: ABS Plastic

Stool Size: 14" Diameter Stool Weight Capacity: 250 lbs. Style: Cafeteria Tables Tabletop Core Material: Particleboard



165Qt. Container Storage Cooler

Description

Cool riser technology, elevated cooler design improves cooling performance. Ultra insulation in body and lid provides maximum cooling, making max coolers ideal.

Features

Ultratherm insulation in body and lid keeps ice up to 7 days at 90 degrees.

Quick access hatch

Reinforced swing-up handles with a tie-down loop feature

Hardsided

22.6"Hx42.25"Wx17.75"D

14.79lbs

Plastic

165 Quarts

White

Drain included

PROJECT: _____ ITEM NO.: _____



1/2 – 1-1/4 H.P. DISPOSER MODELS

Heavy-duty disposer designed for continuous operation in restaurants, hotels, hospitals and cafeterias. Food waste including steak bones is quickly and efficiently removed with this labor-saving, self-cleaning, environmentally sound disposer.

SPECIFICATIONS

- **Grind Chamber:** Corrosion Resistant Stainless Steel
- **Mounting:** 3/4" (19.1 mm) rubber mounting above grinding chamber isolates sound and eliminates vibration. Mounting is enclosed in chrome plated covers for sanitation and appearance.
- **Motor:** 1/2 – 1-1/4 HP Induction Motor, 1725 RPM, totally enclosed to provide protection against outside moisture. Controlled power air flow cools motor for efficiency and longer life. Built-in thermal overload protection.
- **Cutting Elements:** Stationary and rotating shredding elements made from cast nickel chrome alloy for long life and corrosion resistance, designed for reverse action grinding.
- **Main Bearings:** Double-tapered Timken roller bearings provide a shock absorbing cushion.
- **Motor Seals:** Triple lip seal protects motor from water damage. Secondary spring-loaded oil seal provides double protection against water and loss of grease.
- **Finish:** All Stainless Steel and Chrome plated. Paint-free for lasting sanitation.
- **Warranty:** 1 year full warranty from date of installation.
- **A Disposer Package Includes:** 1 Mounting/Bowl Assembly, 1 Electrical Control, 1 Syphon Breaker, 1 Solenoid Valve, and 1 Flow Control Valve. The standard Flow Control Valve will be sent with the unit unless the optional valve is specified.



MODEL & HORSEPOWER/ELECTRICAL REQUIREMENTS

<input type="checkbox"/> SS-50 1-1/2 H.P.	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 8.4/4.0/4.2 amps, UL	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 8.4/4.0/4.2 amps, CSA
	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.0/2.2/1.1 amps, UL	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.0/2.2/1.1 amps, CSA
<input type="checkbox"/> SS-75 3/4 H.P.	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 10.0/4.2/5.0 amps, UL	<input type="checkbox"/> 115/230V, 50 Hz, 1 Ph, 7.7/3.7 amps
	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.5/3.0/1.5 amps, UL	<input type="checkbox"/> 230/460V, 50 Hz, 3 Ph, 2.7/1.4 amps
	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 10.4/4.3/5.0 amps, CSA	<input type="checkbox"/> 380V, 50 Hz, 3 Ph, 1.1 amps
	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.5/3.0/1.5 amps, CSA	
<input type="checkbox"/> SS-100 1 H.P.	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, UL	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.2/3.0/1.5 amps, CSA
	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.2/3.0/1.5 amps, UL	<input type="checkbox"/> 120/208-240V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, NOM
	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, CSA	<input type="checkbox"/> 100/200-230V, 50/60 Hz, 1 Ph, 10.4/5.2/5.4 amps
<input type="checkbox"/> SS-125 1-1/4 H.P.	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 12.8/5.9/6.6 amps, UL	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 12.8/5.9/6.6 amps, CSA
	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.6/3.3/1.9 amps, UL	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.6/3.3/1.9 amps, CSA

NOTE: All amp ratings denote amp draw during a grind load.

ELECTRICAL CONTROLS



- ☐ AS-101 Control Center AquaSaver® (Auto-Reversing)



- ☐ CC-101 Control Center (Auto-Reversing)



- ☐ CC-202 Control Center (Auto-Reversing)



- ☐ Manual Reverse Switch (Dual Direction)



- ☐ Manual Switch (Single Direction)

Our products appear on **The KCL CADalog** CD-ROM based CAD Foodservice Symbol Library. More information is available from Kochman Consultants, Ltd. at www.kclcad.com.



4700 21st STREET
RACINE, WI 53406
TEL: 800-845-8345
FAX: 262 554-3620

www.insinkerator.com/foodservice



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Printed in USA

Form No. F307-11D-45-02

DISPOSER MOUNTING ASSEMBLIES (choose one)

Bowl Mounts



- ☐ Type A Sink Bowl Assembly: Includes bowl, water nozzle(s), bowl cover, splash baffle



- ☐ Type B Sink Bowl Assembly: Includes bowl, water nozzle(s), silver guard, splash baffle



- ☐ Type C Sink Bowl Assembly: Includes bowl, water nozzle(s), splash baffle

Sink Bowl Assembly Size

- ☐ 12" (304.8 mm) with one adjustable water nozzle
- ☐ 15" (381.0 mm) with one adjustable water nozzle
- ☐ 18" (457.2 mm) with two adjustable water nozzles

Collar Mounts



- ☐ #5 Sink Flange Mounting Assemblies for 3-1/2" – 4" (88.9 mm – 101.6 mm) sink opening (support legs are recommended)



- ☐ #6 Collar Adaptor for welding into trough, provides 6-5/8" (168.3 mm) opening, includes splash baffle

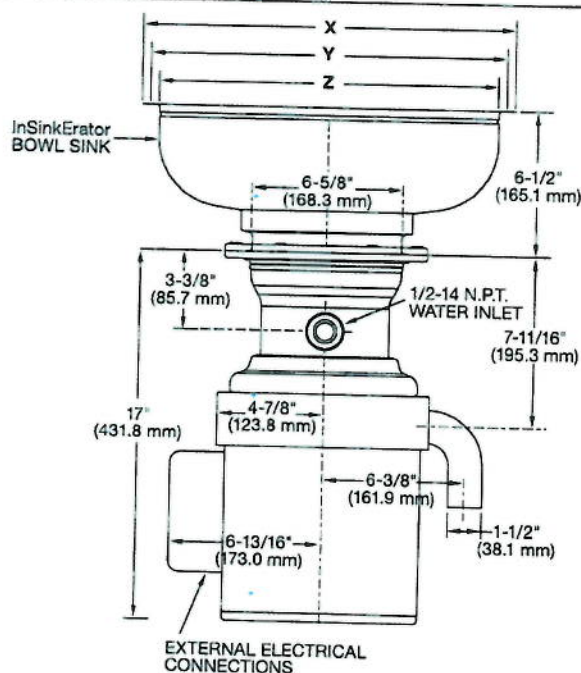


- ☐ #7 Collar Adaptor for welding into sink, provides 6-5/8" (168.3 mm) opening, includes splash baffle and stopper

DIMENSIONS

IMPORTANT: Use dimension chart below for adaptor height in place of InSinkErator bowl sink height when mounting directly to a sink.

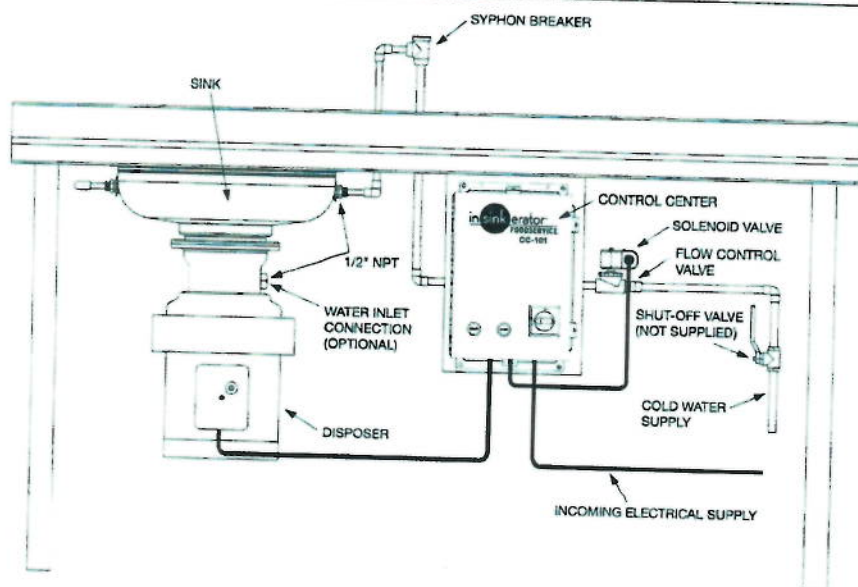
Bowl Sinks	Flange O.D. X	Work Table Hole Y	Flange I.D. Z	Height
12" (304.8 mm)	13-1/2" (342.9 mm)	12-1/4" (311.2 mm)	12" (304.8 mm)	6-1/2" (165.1 mm)
15" (381 mm)	16-1/2" (419.1 mm)	15-1/4" (387.4 mm)	15" (381.0 mm)	6-1/2" (165.1 mm)
18" (457.2 mm)	19-1/2" (495.3 mm)	18-1/4" (463.6 mm)	18" (457.2 mm)	6-1/2" (165.1 mm)
Adaptors	X	Y	Z	Height
No. 5	Fits Standard Sink Opening: 3-1/2" – 4" (88.9 mm – 101.6 mm)			2-3/4" (69.9 mm)
No. 6	7-13/16" (198.4 mm)	6-7/8" (174.6 mm)	6-5/8" (168.3 mm)	1-3/16" (30.2 mm)
No. 7	9-1/8" (231.8 mm)	7-7/8" (200.0 mm)	7-5/8" (193.7 mm)	2-1/16" (52.4 mm)



NOTE:

- Adaptors are available upon request for all competitor sink bowls or cones.
- Please have sink bowl/cone type with the necessary dimensions when ordering adaptors.

RECOMMENDED INSTALLATION



RECOMMENDED WATER USAGE

	Standard	Optional
SS-50	3 GPM (11.4 LPM)	N/A
SS-75	3 GPM (11.4 LPM)	N/A
SS-100	5 GPM (18.9 LPM)	3 GPM (11.4 LPM)
SS-125	5 GPM (18.9 LPM)	3 GPM (11.4 LPM)

For additional information, see Foodservice Product Information Binder.

CONTRACT FOR PROFESSIONAL SERVICES

THIS AGREEMENT is made this _____ day of _____, 20____, in the Territory of the Virgin Islands, by and between the Government of the Virgin Islands, Department of Property and Procurement, on behalf of the [User Agency] (hereinafter referred to as "Government") and [Insert Contractor/Company name as it appears on the business license] (hereinafter referred to as "Contractor").

WITNESSETH:

WHEREAS, the Government is in need of the services of a Contractor to [Insert summary of scope of services], which duties and responsibilities are more particularly described in Addendum I (Scope of Services) attached hereto; and

WHEREAS, the Government solicited the services under RFP No. _____; and

or

WHEREAS, the Contractor was selected in accordance with 31 V.I.C. § 239(a) (##) [insert appropriate exception being utilized]; and

WHEREAS, the Contractor represents that it is willing and capable of providing such services; and

NOW, THEREFORE, in consideration of the mutual covenants herein contained, and intending to be legally bound by this written instrument, the parties hereto do covenant and agree as follows:

1. SERVICES

The Contractor will provide the services described in Addendum I (Scope of Services) attached hereto and made a part of this contract.

2. TERM

This Contract shall commence upon the execution of this Contract by the Governor of the Virgin Islands and shall terminate [insert NUMBER OF DAYS or years in words and numerals] thereafter. The Government in its sole discretion, shall have the option to renew this Contract for a period of one (1) additional year subject to the same terms noted herein, by providing the Contractor with sixty (60) days written notice of the Government's election to renew. (Only insert renewal language in second sentence if the contract has an option to renew)

Or

Upon execution of this Contract by the Governor of the Virgin Islands the Contract shall be effective for a Term beginning from February 1, 2019 to January 31, 2020. The Government in

its sole discretion, shall have the option to renew this Contract for a period of one additional year subject to the same terms noted herein, by providing the Contractor with sixty (60) days written notice of the Government's election to renew. (Only insert renewal language in second sentence if the contract has an option to renew)

3. COMPENSATION

The Government, in consideration of the satisfactory performance of the services described in Addendum I (Scope of Services), agrees to pay Contractor the sum of [insert value of contract in words] [(\$insert value of contract in numerals)] in accordance with the provisions set forth in Addendum II (Compensation) attached hereto and made a part of this contract.

4. TRAVEL EXPENSES

Inclusive of the compensation for services as specified in Paragraph 3 (Compensation) above, the Government agrees to pay documented transportation, subsistence, lodging and other travel expenses, while in travel status, for trips which have been authorized in writing, in advance, by the Government. These costs shall be advanced or reimbursed on the same basis as is applicable to non-contract employees of the Government, or as agreed to by an addendum to this Contract, however, said costs and expenses shall not exceed N/A (\$ N/A).

5. RECORDS

The Contractor when applicable, will present documented precise records of time and/or money expended under this Contract.

6. PROFESSIONAL STANDARDS

The Contractor agrees to maintain the professional standards applicable to its profession and to consultants doing business in the United States Virgin Islands.

7. DOCUMENTS, PRINTOUTS, ETC.

All documents, books, records, instructional materials, programs, printouts and memoranda of every description derived therefrom and pertaining to this Contract shall become the property of the Government and shall be turned over to it at the termination of this Contract. The above described materials shall not be used by Contractor or by any other person or entity except upon the written permission of the Government.

8. LIABILITY OF OTHERS

Nothing in this Contract shall be construed to impose any liability upon the Government to persons, firms, associations, or corporations engaged by Contractor as servants, agents, or independent contractors, or in any other capacity whatsoever, or make Government liable to any such persons, firms, associations, or corporations for the acts, omissions, liabilities, obligations and taxes of Contractor of whatsoever nature, including but not limited to unemployment

insurance, gross receipt, excise, and social security taxes for Contractor, its servants, agents or independent contractors.

9. ASSIGNMENT

The Contractor shall not subcontract or assign any part of the services under this Contract without the prior written consent of the Government.

10. INDEMNIFICATION

Contractor agrees to indemnify, defend and hold harmless Government from and against any and all loss, damage, liability, claims, demands, detriments, costs, charges and expenses (including attorney's fees) and causes of action of whatsoever character which Government may incur, sustain or be subjected to, arising out of or in any way connected to the services to be performed by Contractor under this Contract and arising from any cause, except the sole negligence of Government.

11. INDEPENDENT CONTRACTOR

The Contractor shall perform this Contract as an independent contractor and nothing herein contained shall be construed to be inconsistent with this relationship or status.

12. GOVERNING LAW

This Contract shall be governed by the laws of the United States Virgin Islands and jurisdiction shall remain in the United States Virgin Islands.

13. WAIVERS AND AMENDMENTS

No waiver, modification or amendment of any term, condition, or provision of this Contract shall be valid or of any force or effect unless made in writing, signed by the parties hereto or their duly authorized representatives, and specifying with particularity the nature and extent of such waiver, modification or amendment. Any such waiver, modification or amendment in any instance or instances shall in no event be construed to be a general waiver, modification or amendment of any of the terms, conditions or provisions of this Contract, but the same shall be strictly limited and restricted to the extent and occasion specified in such signed writing or writings.

14. ENTIRE AGREEMENT

This agreement constitutes the entire agreement of the parties relating to the subject matter addressed in this Agreement. This agreement supersedes all prior communications, contracts, or agreements between the parties with respect to the subject matter addressed in this agreement, whether written or oral.

15. RIGHT TO WITHHOLD

If work under this Contract is not performed in accordance with the terms hereof, Government will have the right to withhold out of any payment due to Contractor, such sums as Government may deem ample to protect it against loss or to assure payment of claims arising therefrom, and, at its option, Government may apply such sums in such manner as Government may deem proper to secure itself or to satisfy such claims. Government will immediately notify the Contractor in writing in the event that it elects to exercise its right to withhold.

No such withholding or application shall be made by Government if and while Contractor gives satisfactory assurance to Government that such claims will be paid by Contractor or its insurance carrier, if applicable in the event that such contest is not successful.

16. CONDITION PRECEDENT

This Contract shall be subject to the availability and appropriation of funds and to the approval of the Governor.

17. TERMINATION

Either party will have the right to terminate this Contract with or without cause on [insert number of days in words] [(insert number of days in numerals)] days written notice to the other party specifying the date of termination.

18. PARTIAL TERMINATION

The performance of work under this Contract may be terminated by the Government, in part, whenever the Government shall deem such termination advisable by providing [insert number of days in words] [(insert number of days in numerals)] days written notice to the Contractor. This partial termination shall be effected by delivering to the Contractor a Notice of Partial Termination specifying the extent to which the term and/or duties under this Contract are terminated and the date upon which such termination becomes effective. The Contractor shall be entitled to receive payment for services provided to the date of termination, including payment for the period of the [insert number of days in words] [(insert number of days in numerals)] day notice.

19. NON-DISCRIMINATION

No person shall be excluded from participating in, be denied the proceeds of or be subject to discrimination in the performance of this Contract on account of race, creed, color, sex, religion, disability or national origin.

20. CONFLICT OF INTEREST

- (a) Contractor covenants that it has no interest and will not acquire any interest direct or indirect, which would conflict in any manner or degree with the performance of services required to be performed under this Contract.
- (b) Contractor further covenants that it is:
 - (1) not a territorial officer or employee (i.e., the Governor, Lieutenant Governor, member of the Legislature, or any other elected territorial official; or an officer or employee of the legislative, executive or judicial branch of the Government or any agency, board, commission or independent instrumentality of the Government, whether compensated on a salary, fee or contractual basis); or
 - (2) a territorial officer or employee and, as such, has:
 - (i) familiarized itself with the provisions of Title 3, Chapter 37 of the Virgin Islands Code, pertaining to conflicts of interest, including the penalties provision set forth in section 1108 thereof;
 - (ii) not made, negotiated or influenced this Contract, in its official capacity; and
 - (iii) no financial interest in the Contract as that term is defined in section 1101(1) of said Code chapter.

21. EFFECTIVE DATE

The effective date of this Contract shall be the day of execution of the Contract by the Governor.

22. NOTICE

Any notice required to be given by the Terms of this Contract shall be deemed to have been given when the same is sent by certified mail, postage prepaid or personally delivered, addressed to the parties as follows:

GOVERNMENT

Anthony D. Thomas
Commissioner Nominee
Department of Property and Procurement
8201 Sub Base, Suite 4
St. Thomas Virgin Islands 00802

[NAME & TITLE]
[USER AGENCY]
[AGENCY'S PHYSICAL ADDRESS]
[AGENCY'S MAILING ADDRESS]
[CITY, STATE, ZIP CODE]

CONTRACTOR

[NAME]

[TITLE]
[NAME OF COMPANY]
[PHYSICAL ADDRESS]
[MAILING ADDRESS]
[CITY, STATE, ZIP CODE]

23. LICENSURE

The Contractor covenants that it has:

- (a) obtained all of the applicable licenses or permits, permanent, temporary or otherwise as required by Title 27 of the Virgin Islands Code; and
- (b) familiarized itself with the applicable provisions of Title 27 of the Virgin Islands Code pertaining to professions and occupations.

24. OTHER PROVISIONS

Addenda I and II attached hereto are a part of this Contract and are incorporated herein by reference. (Please make sure all additional addenda are listed in this section that are made a part of this contract)

25. DEBARMENT CERTIFICATION

By execution of this contract, the contractor certifies that it is eligible to receive contract awards using federally appropriated funds and that it has not been suspended or debarred from entering into contracts with any federal agency. The Contractor shall include this provision in each of its subcontracts hereunder and shall furnish its subcontractors with the current "LIST OF PARTIES EXCLUDED FROM FEDERAL PROCUREMENT OR NON PROCUREMENT". In the event the Contractor or any subcontractor misrepresents its eligibility to receive contract awards using federal funds, the Contractor or subcontractor agrees that it shall not be entitled to payment for any work performed under this contract or any subcontract and that the Contractor or subcontractor shall promptly reimburse the Government of the Virgin Islands for any progress payments heretofore made. (Only insert if Contract involves federal funds)

26. FALSE CLAIMS

Contractor warrants that it shall not, with respect to this Contract, make or present any claim upon or against the Government of the Virgin Islands, or any officer department, board, commission, or other agency thereof, knowing such claims to be false, fictitious or fraudulent. Contractor acknowledges that making such a false, fictitious or fraudulent claim is an offence under Virgin Islands law.

27. NOTICE OF FEDERAL FUNDING

Contractor acknowledges that this Contract is funded, in whole or in part, by federal funds. Contractor warrants that it shall not, with respect to this Contract, make or present any claim knowing such claim to be false, fictitious, or fraudulent. Contractor acknowledges that making such a false, fictitious, or fraudulent claim is a federal offence. (Only insert if Contract involves federal funds)

28. INSURANCE [if contract is being entered into pursuant to an RFP, utilize the insurance provisions from the RFP, if the contract is being entered into pursuant to an exception to the formal advertising process, use the language below]

Contractor shall maintain the following insurance coverages during the term of this Contract

- (a) **COMMERCIAL GENERAL LIABILITY:** Commercial general liability insurance, in a form acceptable to the Government, on a "per occurrence" basis with a minimum limit of not less than **one million dollars (\$1,000,000.00)** for any one person per occurrence for death or personal injury and **one million dollars (\$1,000,000.00)** for any one occurrence for property damage. Insurance policy(ies) shall name the Government of the Virgin Islands as the certificate holder and additional insured via an endorsement. (Insurance limits may be reduced subject to DPP's approval, however, insurance limits cannot be less than the total compensation value of the contract. Contracts valued in excess of \$1,000,000.00 will require additional coverage subject to DPP's approval).
- (b) **PROFESSIONAL LIABILITY:** Professional liability insurance, in a form acceptable to the Government, which covers the services being performed under this Contract, with policy limits of not less than **one million dollars (\$1,000,000.00)** per claim. The Government shall be listed thereon as a certificate holder. (Insurance limits may be reduced subject to the approval of DPP, however, insurance limits cannot be less than the total compensation value of the contract. Contracts valued in excess of \$1,000,000.00 will require additional coverage subject to DPP's approval).
- (c) **WORKERS' COMPENSATION:** Contractor shall supply current coverage under the Government Insurance Fund or other form of coverage.

[INTENTIONALLY LEFT BLANK]

IN WITNESS WHEREOF, the parties have hereunto set their hands on the day and year first above written.

WITNESSES: GOVERNMENT OF THE VIRGIN ISLANDS

[NAME] [TITLE]

[USER AGENCY] Date _____

Anthony D. Thomas, Commissioner Nominee

Department of Property and Procurement Date _____

CONTRACTOR

[NAME] [TITLE]

[NAME OF COMPANY] Date _____

(Corporate seal, if Contractor is a corporation)

APPROVED:

Date: _____
Honorable Albert Bryan Jr.
GOVERNOR OF THE VIRGIN ISLANDS

APPROVED AS TO LEGAL SUFFICIENCY
DEPARTMENT OF JUSTICE BY: _____ Date _____

PURCHASE ORDER NO. _____

CERTIFICATE OF APPROVAL

I hereby certify that this is a true and exact copy of Contract No. _____ entered into between the Department of Property and Procurement and _____.

Anthony D. Thomas, Commissioner Nominee
Department of Property and Procurement

RFP No. _____
Contract No. _____

Contractor's Initials: _____



OPCMR

MANDATORY LIST OF REQUIRED SUPPORTING DOCUMENTS TO CONTRACT WITH GOVERNMENT OF THE VIRGIN ISLANDS

This list applies to all contracts, amendments and exercises of renewal options. All supporting documents must be submitted for every contract, amendment or renewal of a contract.

1. Current VI Business License (to conduct activity covered by contract being pursued); and/ or copy of a current business license issued by a state. IRS 501(c)(3) certification letter required for non-profit corporations.
2. Proof of Commercial General Liability Insurance with the Government of the Virgin Islands as Certificate Holder and Additional Insured as indicated on Endorsement (policy number on endorsement must match policy number on certificate). An endorsement that explicitly names the Government of the Virgin Islands as an additional insured is required— blanket insurance endorsements that do not name the Government of the Virgin Islands are not accepted)
3. Proof of Worker's Compensation Coverage/ Government Insurance Coverage
4. **Sam.Gov Registration Required**
5. Proof of Professional Liability Coverage with Government of the Virgin Islands as Certificate Holder for professional services contract. Professional services include but are not limited auditing and accounting firms, doctors, lawyers, architectural and engineering services, consulting, marketing firms. Professional liability (also known as errors and omissions/ malpractice insurance) is required only for professional services contracts where the Government will rely on the advice and services of the Contractor in its decision making processes OR where the government can suffer harm/ losses from faulty performance of the services from the quality of the contractor's work.
6. **Corporations (Inc., Corp, Co., Corporation)**
 - a. Articles of Incorporation (and applicable amendments)
 - b. Tradename Certificate if company uses a tradename (valid for two years)
 - c. Certificate of Good Standing (valid from July 1st thru June 30th)
 - d. Corporate Resolution on company letterhead (signed/ attested & dated by corporate secretary authorizing signatory)
7. **Limited Liability Company (LLC)**
 - a. Articles of Organization (and applicable amendments)
 - b. Tradename Certificate if company uses a tradename (valid for two years)
 - c. Certificate of Good Standing (valid from July 1st thru June 30th)
 - d. Memorandum Authorizing Signatory on company letterhead (signed/attested by secretary or all members)
8. **General Partnerships**
 - a. Partnership agreement (if it exists)
 - b. Memorandum authorizing signatory signed by all partners or secretary if one exists (valid for two years)
 - c. Tradename Certificate if company uses a tradename (valid for two years)
9. **Limited Partnerships (L.P/ LLP/ LLLP)**
 - a. Certificate of Limited Partnership or Statement of Qualification for LLP/LLLP
 - b. Tradename Certificate if company uses a tradename (valid for two years)
 - c. Certificate of Good Standing (valid from July 1st thru June 30th)
 - d. Memorandum Authorizing Signatory on company letterhead (signed/attested by secretary or all members)
10. **Sole Proprietorship**
 - a. Tradename certificate if a tradename is used (valid for two years)

Note: Documents listed in Nos. 1-4 above are required for all contractors. Documents listed in No. 5 apply to professional services contracts only. Documents listed in Nos. 6-9 are specific to each organization type, and are required in addition to the documents listed in Nos. 1-4 and 5 (if applicable). If a contractor is not performing work in the Virgin Islands and do not require local documents, agency has an obligation to verify expiration dates of all documents in the applicable state. Do not submit expired documents to DPP.